

THE DARCY CO

STORE FIXTURES

COMMERCIAL REFRIGERATION AND HVAC

44 ROBERTO CLEMENTE STREET, HOLYOKE, MA 01040

TEL. 413-536-5071

WATS 800-628-9513

www.thedarcyco.com

Merchandise/Storage/Fixtures

Refrigeration/Beverage/Bar



Cooking/Kitchen/Warewashing

Facility/Components/Parts

PURCHASING POWER OF OUR GROUP



As a stockholder in one of the largest and most respected purchasing cooperatives in the United States, our company can offer you very competitive pricing.

Institutional and Supermarket Equipment, Inc. (ISE), was founded in 1962 as an information gathering service and research organization devoted to the development and growth of the individual commercial refrigeration, air conditioning and store fixture contractor. **ISE**, originally formed to service the supermarket industry, has grown to include convenience store and food service operations in its customer profile.

ISE is a nationwide network of professionally qualified contractors who specialize in all facets of equipment sales and service to the end user. **ISE** provides the single source for a total package of projects which include items necessary to construct supermarkets, convenience stores, institutions and food service operations. **ISE** contractors provide highly skilled professionals to plan, design, install and service any food operation. The **ISE** member is a turn-key operator. Currently, there are over 95 professionally qualified contracting operations and branches located throughout the United States. All **ISE** operations across the country are supported by approximately 160 manufacturers. The **ISE** members and manufacturers are listed on the inside page. Look for the **ISE** trademark in your area.

The **ISE** corporate headquarters, located in Plantation, Florida; provides marketing support and product education to its members. All products in the program are promoted and sold through the **ISE** headquarters to provide its members with greater purchasing power. **ISE** puts in the hands of its members, the small business, the tools that are available to big business, but individually a small business could not provide for itself, **ISE** is proud to be comprised of small businesses—THE BACKBONE OF AMERICA!

The turn-key package of services include supervising all aspects of the job. The **ISE** contractor in your area is the best source for any equipment needs. They are available when you need them, with a professionally qualified staff to serve your every need. After the sale, **ISE** members continue providing quality service and will never be further away than the telephone. Contact your local **ISE** contractor today!

THIS IS YOUR GUIDE TO PROFIT PLANNING

PURPOSE

The Product Source Catalog serves as your guide to profit because you can select from complete lines of quality merchandise for profitable improvements of your facilities, equipment and service. Although it is impossible to list all products we have available in this catalog, you will be able to gather a good idea of the wide variety of products we do offer. If you don't see an item you need — just ask—we'll be glad to help you.

FACILITIES

It is possible to upgrade your facilities, improve its appearance and provide greater efficiency which will increase your customer traffic flow. And do so at a LESSER COST! We have access to hundreds of high quality items at reasonable prices. We offer a planning service for remodels and new structures. Our professional staff can turn your ideas into profits. We can provide you with a Total Turn-Key Package, plus, our commitment to you continues after the purchase because **WE SERVICE WHAT WE SELL!**

EQUIPMENT

Pay special attention to our equipment. Through broad experience and research, numerous developments have been achieved. Equipment giving continuous satisfactory service in many installations is proof that we sell the best and work conscientiously to acquire lines best suited for your type of business.

SERVICE

The quality of efficiency of our service influences our customers preferences. This results in increased coverage and reliability. We are professionals, highly qualified to handle all of your service needs. Let us assist you in your success.

PROFITS

Quality planning of facilities, equipment and service all add up to making your business a most favorable place to the public. Our catalog of equipment and supplies combined with our qualified service staff, help develop the Total Turn-Key Program. All of this makes profit planning simple and very economical. **Call us today!**

GUARANTEED QUALITY, SERVICE, RELIABILITY

THOUSANDS OF SATISFIED CUSTOMERS IS PROOF OF A CONFIDENCE WHICH HAS BEEN EARNED AND APPRECIATED. THIS IS BASED ON OUR POLICY TO ESTABLISH THE FOLLOWING ASSURANCES:

- Offer only quality merchandise
- Maintain low prices
- Guarantee satisfaction
- Provide advisory and planning services
- Continue as the reliable source of supply for our customers
- Quality service after the sale

NAME BRAND MERCHANDISE

Volume purchasing enables us to offer not only quality, but nationally recognized equipment and supplies at reasonable prices.

—A THOUGHT—

Are you so committed to your present supplier that you wouldn't consider someone who could do the job better and faster and at a lower cost?

WARRANTY

Any items purchased from this condensed catalog are as good or better than expected. Our firm maintains the highest standards of reliable service to the supermarket, convenience stores and food service industry. Every product sold has a guarantee, varying by product type and manufacturer.

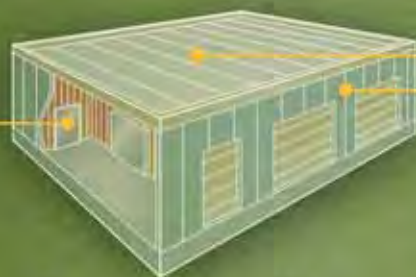
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look at the COLD, HARD



cold storage
wall & roof
panels

HERCULES®
INSULATED DOORS

cold
storage
doors



environMETAL™
solutions

FACTS

- **Envelope**

Only Metecno-Aluma Shield is the single source manufacturer capable of delivering the complete cold storage envelope, from a high-end blast freezer to a simple walk-in cooler.

- **Options**

Only Metecno-Aluma Shield offers options to fit any custom installation or application. Choose from several roof configurations, insulated wall panels, and unlimited Hercules® cold storage door options.

- **Sustainability**

Only Metecno-Aluma Shield is the recognized industry leader in sustainable building design, and the first manufacturer to incorporate environmentally friendly HCFC-Free polyiso technology.

- **Reputation**

Only Metecno-Aluma Shield offers innovative engineering assistance and an international reputation for quality, making us your only one source/one solution choice for any cold storage challenge.

**Single Source
Responsibility?**

Only Metecno-Aluma Shield

meTecno
aluma shield



Ardco

DisplayRite

PIKE

Your Best Source for Refrigerated Glass Door and Merchandising Needs

DOORS

- ▶ Reach in doors and frames
- ▶ Outside mount doors
- ▶ Sliding doors
- ▶ Cooler entrance doors
- ▶ Pass thru doors
- ▶ Curved doors
- ▶ Designer series doors

GLASS

- ▶ Sealed glass units
- ▶ Viewing windows
- ▶ Heat-reflective glass



MERCHANDISING NEEDS

- ▶ Gravity flow shelving systems
- ▶ Electronic and LED lighting
- ▶ Wine displays, deli racks, basket shelves, dividers, etc.



ADVANTAGE

ANTHONY INTERNATIONAL



MEET BLENDTEC—THE LEADER IN BLENDER TECHNOLOGY



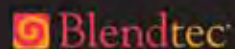
BLENDERS

- ▶ Pre-programmed blend cycles
- ▶ Certifications: ETL complies with ANSI/UL763, NSF, CE
- ▶ Most complete warranty in industry
- ▶ Powerful 13 to 20 amp motors
- ▶ 6 models to choose from
- ▶ 100% solid-state electronics



Q-SERIES Technology reduces sound associated with blender operations by half. Call for a demonstration!

ADDED VALUE THAT MEASURES UP! Blendtec offers more than just equipment. We provide total solutions for your blending challenges including customized markings and logo on jars, proprietary blend cycles, drink formulation assistance, and much more! We work closely with the world's leading providers of product and supplies to make your operation first class. Put our years of experience to work for you.



WALK-IN COOLERS & FREEZERS

Any Size — Any Shape

Ideal For:

**Convenience
Stores**

Supermarkets

Institutions

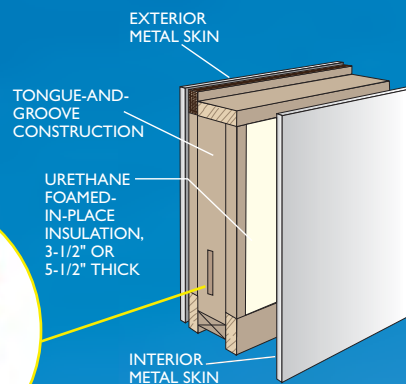
Warehouses



**Cam-Action
Fasteners**



Panel Construction



**Tongue-And-Groove
Two-Piece Cam-Lock For
Positive Seal**

Custom designed, our wood-framed, urethane, foamed-in-place insulation panel permits design and construction of almost any configuration, length, width and height of Walk-In coolers and freezers that meet your requirements.

Heavy-duty, plywood-reinforced stainless steel floors; 26-gauge metal interior and exterior walls; tongue-and-groove, cam-lock construction; and 3-1/2" or 5-1/2" thick panels give you all the versatility you need to match your project specifications.



CARROLL COOLERS INC.



Global warming wouldn't
be a problem if we could just
make one big enough.



NATIONWIDE
MANUFACTURING
FACILITIES

CrownTonka Walk-In Coolers.



We don't mean to brag, but we can keep anything cool, cold or frozen. **We mean anything.** From convenience stores to warehouses, our superior insulating properties keep your **operating costs low** and your cooler value high. Each cooler is designed to your exact specifications and the **quality modular design** allows for easy remodeling, relocation, and expansion.

At **CrownTonka** we stand behind all of our products. You benefit from our in-house sales team that has an average of 22 years industry experience. It's the kind of knowledge that comes from satisfying customers since 1963.



CrownTonka
WALK-INS

EXTREME RELIABILITY = EXTREME PROFITS



26"

FBD 564 – Frozen Beverage Dispenser
4 Flavors in just 26" of Counter

You can't sell a

FROZEN BEVERAGE

if your **DISPENSER** doesn't work!

FBD FROZEN. Frozen Beverage

Dispensers that deliver the
best draw performance in its
class and the most consistent
product quality in the industry.

Less down time equals more sales.

More sales equals more profits.

**EXTREME RELIABILITY
= EXTREME PROFITS**

FBD FROZEN
BEVERAGE
DISPENSERS
Our Expertise is **FROZEN**

Innovative solutions, inspired by ice.

Follett has been designing and manufacturing innovative equipment for the healthcare, foodservice, hospitality and supermarket industries since 1948. Follett's cost-effective equipment stores, dispenses or transports ice with labor-saving, sanitation and safety benefits to operators worldwide.

Follett's unequalled commitment to superior design and construction as well as our unparalleled customer service has given us an outstanding reputation with customers around the globe.



Upright Ice Storage Bins



Ice•Device™ Storage and Cart Systems



Ice Transport Systems



Ice Pro™ Automatic Dispensing Bin



Ice and Water Dispensers



Low-profile Ice and Beverage Dispensers



Chewblet® Ice Machines



FOLLETT
Innovative solutions, inspired by ice

Chewblet is a registered trademark of Follett Corporation, registered in the US.

McCall® makes it easy to be energy efficient



McCall Refrigeration offers 100 models that meet or exceed Energy Star guidelines.

Energy expenses can easily be reduced by purchasing the right equipment. Testing has shown that Energy Star refrigerators and freezers are 45% more efficient to operate than non-Energy Star appliances. Over time, the savings add up.



America's Quality
Choice in Refrigeration

©2007 McCall 3931

Refrigerated Merchandising Solutions

Howard - McCray



BAKERY

Proofers
Retarders
Bakery Service Cases
Curved Glass Cases



Service Cases

Deli
Red Meat
Fish and Poultry
Curved Glass



Glass Doors

Refrigerators
Freezers
Endless



Open Merchandisers

Low Profile 44"
Dairy
Produce
Meat
Multi Purpose
Grab n Go



Step Ins Reach Ins

Refrigerators
Freezers

Over 120 Years of Quality Service and Dependability

REFRIGERATION • BEVERAGE • BAR



Cube Ice Makers with built-in storage



ICEU 060 ICEU 150 ICEU 220 ICEU 300



ICE 0250

Modular Cube Ice Makers



ICE 0320 ICE 0400 ICE 0500 ICE 0520 ICE 0606 ICE 0806 ICE 1006

Cube Ice Dispensers - Hotel dispensers



CD 40022 CD 40030 CD 40130 CD 40230

Cube Ice Dispensers - Ice only or Water and Ice



IOD 150 IOD 200 IOD 250

Storage Bins - small capacity



CRT 125 B 25 B 40



Kolpak walk-ins — dependable and energy efficient!

- Specified #1 in walk-in refrigeration
- Heavy-duty structured floor option
- Designed to operate at 120° ambient
- Larger condenser surface means more efficient removal of heat, resulting in less run-time.
- Increased condensing capacity enables the refrigeration system to work more efficiently in extreme temperatures.
- Over-sized fan blade powered by a PSC motor moves air more efficiently.
- R-Series door comes standard with stainless steel and third hinge.
- Exclusive Vertical Air Shield option

**Specified #1
Among Walk-ins**

- The only 7 Year Cuber Warranty *
- The only Filter Free Air Condenser available

- Top Air Discharge available
- First to integrate silver-ion antimicrobial in cuber food zone

Modular Cube Ice Makers



ICE 1406

ICE 1506

ICE 1806

ICE 2106

Flake Ice Makers with built-in storage



EF 250

EF 450

EF 800

Modular Flake Ice Makers



EMF 450

EMF 800

EMF 1106

EMF 2306

Storage Bins - medium capacity



B 42

B 55

B 100

Storage Bins - large capacity



B 120

B 150

B 170

WATER FILTRATION SYSTEMS

IFQ1 SYSTEM
ICE MAKING CAPACITY: Up to 1000 LBIFQ2 SYSTEM
ICE MAKING CAPACITY: Over 1000 LBIOMQ
SINGLE REPLACEMENT FILTER FOR
IFQ1 and IFQ2IOMWFR
SINGLE REPLACEMENT
FILTER FOR
IF1, IF2, IF3 AND IF4SINGLE INLINE FILTER
ICE MAKING CAPACITY: Up to
4000

***Ask** about our extended warranty. Purchase an ICE-O-Matic water filter with your new ICE-O-Matic Cube ICE Maker, replace the water filter cartridge every 6 months, and the evaporator warranty is extended to 7 years. (Available in the USA and Canada only)

One Source Shopping

Since 1910 W.A. Brown & Son, Inc. has been an innovative leader in the food-service industry. Throughout the years our brand has evolved with our customer's needs. Our comprehensive product line is backed by **superior customer service, quick quotations** and **fast deliveries**.

We offer you the following products:

Drop Off

- Shipped fully assembled ready to use
- Available in many finishes, including our exclusive Fiber Cement
- Standard widths to 11' 7" and lengths to 48' (specials on request)
- Heights are limited to 8' 8" plus refrigeration systems
- Structural lower frame designed to match each unit
- Shipped fully assembled ready to use
- Seamless one piece membrane roof



Brown Xpress

- Easy to order—ships in 5 days or less
- W.A. Brown's exclusive 14 gauge welded steel Addison™ H Frame "C" channels supports door
- Heavy duty aluminum Treadplate Floor is standard
- Now with both 26" & 34" doors
- Thousands of models in stock
- Available with either EZ Pak or pre-assembled remote refrigeration systems



Standard Specification Unit

- Designed to meet your requirements
- Numerous finishes available
- New deadbolt door latch is standard
- Now meets Florida hurricane standards
- Now available with industry leading Structural Floors



Craftsmanship Without Compromise



KYSOR Panel Systems

Walk-in Coolers & Freezers

FEATURES

- Available in 3-1/2", 4" and 5" panel thicknesses
- Poured-in-place urethane insulation, CFC Free.
- Cam-Lock wall-to-wall and ceiling-to-ceiling joints for ease of installation.
- Sturdy wood perimeter or high-density rail.
- Heavy-duty bulb-type compression gaskets on panel edges.
- Flexible designs from simple rectangles to complex-angle configurations.
- A variety of metal types and colors are available.
- Panel lengths of up to 26', in door clear ceiling spans of up to 20'.



Structural- Frame
Panels



New larger
Manufacturing facility and
Corporate office.

Coast to Coast
Manufacturing Locations

Arizona • Texas • Tennessee



Energy Efficient. Environmentally Friendly.



Kysor//Warren is committed to optimizing its equipment and systems for reduced energy consumption and cost.

Reducing operating and ownership costs is integral to store design and remodel planning.

Many factors influence energy consumption, including overall design of the facility, climate, system components and more.



HQD6 – High Energy Efficiency

- +30° F evaporator temperature
- Multi-position shelves
- Available in low and high front versions



DSP – Distributed Refrigeration

- Smaller systems with closer proximity to in-store equipment offer energy efficiency and reduced piping



QWSTE – Energy Efficient

- Energy efficient with split temperature
- Integrated island with unitized end case/superstructure available



We Listen, Respond.... and Deliver!

Contact us for information on our full line of merchandising display products and refrigeration systems.

Enodis

We Fit Right In!

Whatever your needs, from large institutional installments to custom applications to temporary on-site or emergency requirements, Leer Walk-In coolers and freezers fit right in to your structure, plans and budget.

G24^{series} SHIPPED IN 24 HRS.



Choose from a variety of standard-sized, stucco-embossed, galvanized steel Walk-Ins. Your order will be shipped from our plant by the fastest means possible, 24 hours after we receive your order.

Available Sizes

	5'10"	7'9"	9'8"	11'7"	13'6"	15'5"	17'4"	19'3"
5'10"	•	•	•	•	•	•	•	•
7'9"	•	•	•	•	•	•	•	•
9'8"	•	•	•	•	•	•	•	•
11'7"	•	•	•	•	•	•	•	•

G-5^{series} DROP-IN REFRIGERATION

A compact, easy-to-use Walk-In refrigeration system in one package. The G-5 series mounts on top of cooler or freezer and requires minimal space. The unit fits flush in the ceiling for maximum use of interior storage. Available with or without floors.



Transports

These large-capacity, heavy-duty truck, trailer and mini truck transport units allow easy-access loading and controlled-temperature delivery of frozen or refrigerated products. These units are available in sizes 3' x 7', 4' x 8' and 5' x 9'.



Doors

Leer doors are completely assembled, pre-hung and inspected to ensure correct fit and function. Standard sizes available, plus custom sizes and finishes.



Single-Source SOLUTION



Leer ice merchandisers lead the industry in quality, dependability and engineering. Over **40** models of indoor and outdoor merchandisers are available and feature total

steel construction with baked-on acrylic polyurethane painted exterior. Other standard features include CFC-free insulation and refrigeration, stainless steel infitting solid doors and five-year compressor warranty. Popular options include custom color exterior and reverse fan self-cleaning condensing unit.



The **Premier** is highlighted by stylish rounded corners, flush doors, bold graphics, plus an optional programmable message board.

Low Profile merchandisers are designed specifically for locations with store window visibility requirements.



Star ice merchandisers are available in **24** reliable models featuring steel cabinet construction, CFC-free insulation and refrigeration and powder-painted exteriors. Star indoor merchandisers are highlighted with gold-trimmed full tops and glass doors. Options include custom color exteriors and custom silk screening.

der-painted exteriors. Star indoor merchandisers are highlighted with gold-trimmed full tops and glass doors. Options include custom color exteriors and custom silk screening.



Block Ice Maker features stainless steel construction, self-contained or remote condensing unit and easy access to all components. **Block ice** harvests up to every twelve hours. Ice cans available in 11 lb. (NSF), 12-1/2 lb., 14 lb. and 15 lb.

condensing unit and easy access to all components. **Block ice** harvests up to every twelve hours. Ice cans available in 11 lb. (NSF), 12-1/2 lb., 14 lb. and 15 lb.

Refrigerated Transports are available in sizes 3' x 7', 4' x 8' and 5' x 9'.



Convenience, efficiency and longevity are the marks that identify **Starrett** ice merchandisers. Select from **20** available models. All are manufactured with CFC-free insulation and refrigeration. Starrett features steel cabinet

construction, aluminum infitting doors and powder-painted exteriors. R-22 refrigeration systems, special voltage and reverse fan self-cleaning condensing unit are available options.



Only 49-1/2" high, these **Low Profile** merchandisers offer a virtually unobstructed window view for today's safety-conscious convenience stores.



All Leer, Star and Starrett merchandisers are accepted by the **California Energy Commission (CEC)** for commercial appliance efficiency regulations.

THE ICE MACHINE

**FOR PEOPLE
WHO ARE
TIRED OF
BUYING ICE
MACHINES**



SIMPLE DESIGN MEANS NO BREAKDOWNS

FLAKE ICE TECHNOLOGY. Let's face it. When you make your living from the sea, your livelihood depends on ice. So why trust your business to just another ice machine? For ice-making technology that you can truly have confidence in, look to MAJA, legendary maker of flake ice machines for the meat packing industry, now providing ice technology to the fishing industry.

TURN IT ON AND FORGET IT. What makes the MAJA flake ice machine so special is its simple design. Based on ingenious rotating drum technology, MAJA flake ice machines don't have the complicated components of other ice makers. And no complicated parts means no complicated parts to breakdown. Which means the ice keeps flowing, day after day, year after year. And because MAJA's machine design is also more efficient than traditional ice makers, you save money in utility costs as well as maintenance.

BETTER THAN SNOW. MAJA flake ice is the perfect cooling medium for fish and seafood of all kinds. Far superior to the usual snow or slush ice in its keeping ability, MAJA flake ice is a dry-frozen medium with a temperature of -7° Celsius. Not only colder than snow, it stays loose and light — and cold — even after hours in the bin.

MODELS FOR ANY APPLICATION.

Whether for boat, dock or plant, MAJA has a flake ice machine to fit any industrial application. Compact and extremely durable, MAJA machines range in capacity from 175 to over 25,000 lbs. per day, and will freeze either fresh water or brine. MAJA machines also offer advanced features including auto-restart after power failures or water supply interruptions, programmable start/stop times and remote control, and require no special maintenance whatsoever. So why accept anything less than the best for your business? Move up to MAJA and never buy another ice machine again.

IT'S TIME TO BUY A MAJA

MAJA

The Most Choice

With ice for every need, from seafood and produce displays to in store delis and beverage counters, Scotsman offers the most choices of ice in the industry.

- Flake
- Original Chewable Nugget Ice
- Individual Contour Cube
- Small and Medium Diced
- Cubelet Ice



 **Scotsman**

*Industry-Leading Technology, Reliability
and Customer Service.
And That Has a Value All Its Own.*



Being first to develop a technology that increases “R” value as the temperature drops, Metl-Span has quietly become known for another R-Value—Reliability.

When the pressure is on to get things done fast, on time and using only the best materials available in the industry, that’s when you need to choose Metl-Span.

Worry-free projects come standard with our consistent record of high marks on responsiveness and customer service.

From cooler, freezer and food processing buildings, to dry goods warehouses and other controlled environment buildings, Metl-Span offers superior insulating cold storage panels that greatly improve insulating values, which in the long run, will save you money!



Pioneering Insulated Panel Technology

STRATEGICALLY LOCATED COAST-TO-COAST:
TEXAS, VIRGINIA & NEVADA.





FOOD SERVICE EQUIPMENT, INC.

Offers a full line of equipment to satisfy all your refrigeration requirements...



T-49



T-12FG



TSD-33G



TM-74



TRCB-52

UPRIGHT REACH-IN'S (T SERIES & SLIDE DOORS)

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
T SERIES REFRIGERATORS									
T-12	1	12	1/5	4.9	190	24 3/4 x 23 1/4 x 63 1/4			a, b
T-19	1	19	1/5	8.9	230	27 x 24 1/2 x 75 1/4			a, b, i
T-23	1	23	1/5	7.6	260	27 x 29 1/2 x 78 1/4			a, b, c, d, e, f, g, i
T-35	2	35	1/5	7.3	355	39 1/2 x 29 1/2 x 78 1/4			a, b, f
T-49	2	49	1/5	9.1	420	54 1/4 x 29 1/2 x 78 1/4			a, b, c, d, e, f, g, i
T-72	3	72	1/2	11.8	580	78 1/4 x 29 1/2 x 79 1/4			a, b, c, d, e, f

note: Height does not include 5" for casters or 6" for optional legs (3 1/4" caster height for T-19).

Height on T-12 does not include 1" for upper door hinge.

T-12 standard with leg levelers, optional 2 1/2" diameter casters available, legs not available.

SLIDE DOOR REFRIGERATORS

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
TSD-33	2	33	1/5	9.2	370	39 1/2 x 29 1/2 x 78 1/4			b
TSD-47	2	47	1/5	10.3	450	54 1/4 x 29 1/2 x 78 1/4			b
TSD-69	3	69	1/2	12.0	630	78 1/4 x 29 1/2 x 79 1/4			b

note: Depth does not include 1/2" for door handles (solid or glass).

Height does not include 6 1/4" for legs or 5" for optional casters.

UPRIGHT REACH-IN'S (TOP MOUNT)

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
TOP MOUNT REFRIGERATORS									
TM-24	1	24	1/5	8.5	265	27 x 29 1/2 x 78 1/4			a, b, c
TM-52	2	52	1/5	10.0	455	54 1/4 x 29 1/2 x 78 1/4			a, b, c
TM-74	3	74	1/2	10.5	610	78 1/4 x 29 1/2 x 78 1/4			a, b, c

note: Height does not include 5" for casters or 6" for optional legs.

CODES:

- a. Available in -10°F Freezer Model
- b. Available in Glass Door Model
- c. Available in Solid Half Model
- d. Available in Glass Half-Door Model
- e. Available in Combination Door Model

- f. Available in Stainless Steel Model (TS Series)
- g. Available in Pass Thru Model
- h. Available in 0°F Freezer Model
- i. Available in Dual Temperature Model

T SERIES REACH-IN'S FEATURES / BENEFITS

- Oversized environmentally friendly (refrigerators 134A holds 33°F to 38°F; freezers R404A holds -10°F) refrigeration.
- Recessed handles on solid door models.
- Dual right or left hinge option (T-23, T-72, T-49).
- Standard background on freezers improves airflow.
- Bottom mount compressor, no-stoop lower shelf.
- 300 series stainless steel front.
- Interior - attractive, NSF approved, white aluminum and 300 series stainless steel floor.
- Adjustable, heavy duty, PVC coated wire shelves.
- Exterior temperature display (not available on T-12).
- Door locks standard (not available on T-12).
- Energy efficient "Low-E" thermal glass on glass door refrigerator models.
- Extruded, aluminum door frames on swing glass doors.
- Remote units available.

TSD SERIES REACH-IN'S FEATURES / BENEFITS

- Oversized environmentally friendly (134A) refrigeration holds 33°F to 38°F.
- Unique space saving slide door design for space tight kitchens.
- Bottom mount compressor, no-stoop lower shelf.
- 300 series stainless steel slide door system, self-closing.
- Anodized quality aluminum ends and all stainless steel front and solid doors.
- Interior - attractive, NSF approved, white vinyl coated aluminum and 300 series stainless steel floor.
- Adjustable, heavy duty vinyl coated wire shelves.
- Exterior temperature display.
- Energy efficient "Low-E" thermal glass on glass door models.
- 6" legs standard (4" diameter casters optional).
- Incandescent interior lighting (solid doors); Fluorescent interior lighting (glass doors).
- Remote units available.

TOP MOUNTS FEATURES / BENEFITS

- Oversized environmentally friendly (refrigerators 134A holds 33°F to 38°F; freezers R404A holds -10°F) refrigeration.
- Recessed handles on solid door models.
- Standard background on freezers improves airflow.
- Door locks standard.
- 300 series stainless steel solid doors & front.
- Interior - attractive, NSF approved, white aluminum sides & top and 300 series stainless steel floor with covered corners.
- Adjustable, heavy duty, PVC coated wire shelves.
- Energy efficient "Low-E" thermal glass on glass door models.
- Extruded, aluminum door frames on swing glass doors.
- Exterior digital temperature display.
- 4" diameter swivel casters - strong and durable (6" legs available).
- Remote units available.

CHEF BASES

Model	Drawers	HP	Amps	Crated Wt.	L	D	H	Wt. Supported
TRCB-52	2	1/5	8.1	335	51 3/4 x 32 1/4 x 20 1/2			717 lbs.
TRCB-52-60	2	1/5	8.1	355	60 x 32 1/4 x 20 1/2			717 lbs.
TRCB-79	4	1/5	8.8	450	79 x 30 1/2 x 20 1/2			1084 lbs.
TRCB-79-86	4	1/5	8.8	490	86 x 30 1/2 x 20 1/2			1084 lbs.
TRCB-82	4	1/5	10.3	515	82 1/4 x 32 1/4 x 20 1/2			1084 lbs.
TRCB-82-84	4	1/5	10.3	515	84 x 32 1/4 x 20 1/2			1084 lbs.
TRCB-82-86	4	1/5	10.3	530	86 1/4 x 32 1/4 x 20 1/2			1084 lbs.
TRCB-96	4	1/5	9.8	535	95 1/2 x 32 1/4 x 20 1/2			1084 lbs.
TRCB-110	6	1/5	9.5	610	110 x 30 1/2 x 20 1/2			2000 lbs.

note: Height does not include 5" for casters or 6" for optional legs.

Depth does not include 1" for over bumpers.

CHEF BASES FEATURES / BENEFITS

- Oversized environmentally friendly (134A) refrigeration holds 33°F to 38°F.
- Chef base top constructed of one-piece heavy-duty, 18 gauge, reinforced, stainless steel with drip guard.
- Top is insulated to eliminate heat transfer.
- 4" diameter swivel casters - strong and durable (6" legs available).
- Stainless steel front, top and sides.
- Aluminum finished back.
- Exterior digital temperature display.

- Stainless steel drawers with recessed handles accommodate two 12" L x 20" W x 4" D pans per drawer (TRCB-52's, TRCB-96 and left side drawers of TRCB-82's accommodate three 12" L x 20" W x 4" D pans per drawer) pans not included.
- One stainless steel pan divider standard per drawer (TRCB-52's, TRCB-96 and left side drawers of TRCB-82's have two per drawer).
- Each drawer is equipped with full perimeter magnetic gaskets (removable for cleaning).
- Remote units available.



FOOD SERVICE EQUIPMENT, INC.

Offers a full line of equipment to satisfy all your refrigeration requirements...



TSSU-48-120-4



TPP-67



TUC-27



TUC-67

SANDWICH/SALAD & PIZZA PREP TABLES

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
SANDWICH/SALAD UNITS									
TSSU-27-8	1	6.5	1/3	4.9	200	27 1/2" x 30 1/2" x 36 1/2"	a, e, i		
TSSU-36-8	2	8.5	1/3	8.3	240	36 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-48-8	2	12.0	1/3	8.6	290	48 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-48-10	2	12.0	1/3	8.6	285	48 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-48-12	2	12.0	1/3	8.6	285	48 1/2" x 30 1/2" x 36 1/2"	a, c, e, b		
TSSU-60-8	2	15.5	1/3	7.8	330	60 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-60-10	2	15.5	1/3	7.8	330	60 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-60-12	2	15.5	1/3	7.8	345	60 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-60-16	2	15.5	1/3	7.8	340	60 1/2" x 30 1/2" x 36 1/2"	a, b, c, d, h		
TSSU-72-8	3	19.0	1/2	10.3	420	72 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-72-10	3	19.0	1/2	10.3	420	72 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-72-12	3	19.0	1/2	10.3	420	72 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-72-16	3	19.0	1/2	10.3	420	72 1/2" x 30 1/2" x 36 1/2"	c, e		
TSSU-72-18	3	19.0	1/2	10.3	425	72 1/2" x 30 1/2" x 36 1/2"	c, e		

note: Depth does not include 1" for rear bumpers.

Height does not include 6 1/4" for castors or 6" for optional legs.

Length does not include 1/4" (each side) for lid pins; TSSU-27's only.

PIZZA PREP TABLES

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
TPP-44	1	11.4	1/3	8.6	305	44 1/2" x 32 1/4" x 35 1/4"	a		
TPP-60	2	15.9	1/3	7.9	375	60 1/4" x 32 1/4" x 35 1/4"	b		
TPP-67	2	20.6	1/3	8.6	400	67 1/4" x 32 1/4" x 35 1/4"	a, b		
TPP-93	3	30.9	1/2	9.7	570	93 1/4" x 32 1/4" x 35 1/4"	a, b		
TPP-119	4	43.9	1/2	10.8	695	119 1/4" x 32 1/4" x 35 1/4"	a, b		

note: Depth does not include 3" for cutting boards; 1" for rear bumpers or 1/4" for front bumper.

Height does not include 6 1/4" for castors or 6" for optional legs.

Length does not include 1/4" (each side) for lid pins on TPP-60 & TPP-67.

Length does not include 1/4" (each side) for cutting board brackets.

TSSU

FEATURES / BENEFITS

- Oversized environmentally friendly (134A) refrigeration holds 33°F to 41°F. Guided airflow provides uniform temperature in 360° circle throughout cabinet.
- All stainless steel front, top and sides.
- Interior - NSF approved, white aluminum sides and top, covered corners and 300 series stainless steel floor.
- Aluminum finished back.
- Extra-wide 11 1/4" full length removable cutting board.
- Removable back hood and lid.
- 5" diameter castors standard, 6" legs available.
- Available with optional 19" cutting board, crumb catcher or overshelf (19" cutting board not available on dual sided & drawer models).
- Standard full set of (1/2 size) 6 1/2" x 6 1/4" NSF approved, clear polycarbonate insert pans included.
- Remote units available.

CODE:

- a. Available in Drawered Model
- b. Available in Drawer/Door Model
- c. Available in Mega Top Model

TPP

FEATURES / BENEFITS

- Oversized environmentally friendly (134A) refrigeration system holds 33°F to 41°F.
- All stainless steel front, top and sides.
- Interior - NSF approved, white aluminum sides and top, covered corners and 300 series stainless steel floor.
- Aluminum finished back.
- Stainless steel patented foam insulated cover keeps pans colder.
- Heavy duty, PVC coated wire shelves.
- Recessed handles.
- Standard full set of (1/2 size) 12 1/2" x 6 1/4" NSF approved, clear polycarbonate insert pans included in condiment rail.
- Extra deep 19 1/2" full length removable cutting board, 36" from floor.
- 5" diameter castors standard, 6" legs available.
- Door swings within cabinet dimensions.
- Remote units available.

- d. Available in Dual Side
- e. Available in ADA compliant (34" counter height) model

UNDERCOUNTERS

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
UNDERCOUNTER REFRIGERATORS									
TUC-27	1	6.5	1/3	3.9	190	27 1/2" x 30 1/2" x 29 1/4"	a, b, c, d, e, g, h, i, j		
TUC-36	2	8.5	1/3	4.7	225	36 1/2" x 30 1/2" x 29 1/4"	a, g, h, i		
TUC-48	2	12.0	1/3	5.0	270	48 1/2" x 30 1/2" x 29 1/4"	a, b, c, e, f, g, h, i, j		
TUC-60	2	15.5	1/3	5.1	320	60 1/2" x 30 1/2" x 29 1/4"	a, b, c, e, f, g, h, i		
TUC-72	3	19.0	1/2	8.5	390	72 1/2" x 30 1/2" x 29 1/4"	a, g, h		

note: Depth does not include 1" for rear bumpers.

Height does not include 6 1/4" for castors or 6" for optional legs.

DEEP UNDERCOUNTER REFRIGERATORS

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
TUC-44	1	11.4	1/3	5.1	285	44 1/2" x 32 1/4" x 29 1/4"	a, b, e, h, k		
TUC-60-32	2	15.9	1/3	5.1	355	60 1/4" x 32 1/4" x 29 1/4"	a, b, f, h, k		
TUC-67	2	20.6	1/3	5.1	375	67 1/4" x 32 1/4" x 29 1/4"	a, b, e, f, h, k		
TUC-93	3	30.9	1/2	9.7	520	93 1/4" x 32 1/4" x 29 1/4"	a, b, e, f, h, k		
TUC-119	4	43.9	1/2	12.0	660	119 1/4" x 32 1/4" x 29 1/4"	a, u, f		

note: Depth does not include 1" for rear bumpers or 1/4" for front bumper.

Height does not include 6 1/4" for castors or 6" for optional legs.

Code:

- a. Available in Worktop Model
- b. Available in Freezer Model
- c. Available in Glass Door Model
- d. Available in Glass Door Freezer Model
- e. Available in Drawered Model
- f. Available in Drawer/Door Model
- g. Available in ADA Compliant (34" counter height) Model
- h. Available with optional heavy 16 gauge tops
- i. Available in Low Profile (31 7/8" counter height) Model
- j. Available in Drawered Freezer Model
- k. Available with optional "Heavy Duty Package"

UNDERCOUNTER

FEATURES / BENEFITS

- Oversized environmentally friendly (refrigerators 134A holds 33°F to 38°F; freezers R404A holds -10°F) refrigeration.
- Work surface 36" high.
- 360° circular airflow for uniform cooling.
- Front breathing.
- All stainless steel front, top and sides.
- Interior - attractive, NSF approved, white aluminum sides and top, covered corners and 300 series stainless steel floor.
- Aluminum finished back.
- Heavy duty, PVC coated wire shelves.
- Remote units available.

DRAWERED MODELS

- Accommodates one 12" x 20" x 6" full size pan or two 1/2 pans or three 1/3 pans per drawer. (48" models accommodate one 12" x 18" x 6" food storage box or one 1/2 size and one 1/3 size pan per drawer. Pans not included.

DEEP DRAWERED MODELS

- Accommodates two 12" x 20" x 8" full size pan or four 1/2 pans or six 1/3 pans per drawer. Pans not included.

Durable, Convenient, Beautiful

REFRIGERATOR MANUFACTURER
Turbo air



Reach-In (Bottom Mount) Refrigerator / Freezer

SUPER DELUXE REFRIGERATOR

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TSR-23SD	1	23	3	1/4	5.5	259	27.0 x 30.8 x 77.9
TSR-49SD	2	49	6	1/3	9.2	412	54.4 x 30.8 x 77.9
TSR-72SD	3	72	9	2/3	11	595	81.9 x 30.8 x 77.9

High quality stainless steel exterior & interior, Modern look and safety round corner design, Digitally controlled uniform temperature, Stainless steel shelves and 5" Casters standard, Bottom mount compressor



TSR-49SD

SUPER DELUXE FREEZER

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TSF-23SD	1	23	3	1/2	8.7	285	27.0 x 30.8 x 77.9
TSF-49SD	2	49	6	3/4	10.5	462	54.4 x 30.8 x 77.9
TSF-72SD	3	72	9	1	10	670	81.9 x 30.8 x 77.9

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

* 18 Month Labor and Part Warranty for Super Deluxe Series
* 5 years Compressor Warranty

Sandwich Salad Unit / Mega Top

SUPER DELUXE SANDWICH SALAD UNIT

Model	Swing Door	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Weight	L D H
TST-28SD	1	6.5	1	8	1/4	5.5	198	27.5 x 30 x 36.7
TST-48SD	2	12	2	12	1/3	7.5	264	48.2 x 30 x 36.7
TST-60SD	2	16	2	16	1/3	8.3	375	60.2 x 30 x 36.7
TST-72SD	3	19	3	18	2/3	10.8	385	72.2 x 30 x 36.7

TST-72SD-30



TST-60SD

SUPER DELUXE MEGA TOP

Model	Swing Door	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Weight	L D H
TST-28SD-12	1	7.9	1	12	1/3	5.5	208	27.5 x 29.5 x 43
TST-48SD-18	2	14.7	2	18	1/3	7.5	277	48.2 x 29.5 x 43
TST-60SD-24	2	18.6	2	24	1/2	7.5	394	60.2 x 29.5 x 43
TST-72SD-30	3	22.6	3	30	1/2	10.8	404	72.7 x 29.5 x 43

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

High quality stainless steel exterior & interior, Patent holding easy grip handle, Insulated stainless steel top lid, 9.5" Cutting board, Pans and casters standard

* 18 Month Labor and Part Warranty for Super Deluxe Series
* 5 years Compressor Warranty

Pizza Prep Table

SUPER DELUXE PIZZA PREP TABLE

Model	Swing Door	CU./FT.	Pan /Cap	#of Shelves	HP	AMPS	Weight	L D H
TPR-67SD	2	20	9-1/3	4	2/3	10.4	395	67 x 32.2 x 35.9
TPR-93SD	3	30.9	12-1/3	6	2/3	11.0	590	93.5 x 32.2 x 35.9

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

* 18 Month Labor and Part Warranty for Super Deluxe Series
* 5 years Compressor Warranty

High quality stainless steel exterior & interior, Condiment pans, Removable 19 5/16" cutting board, 5" casters standard, Front breathing, Cold air compartment design



TPR-93SD

Chef Base

SUPER DELUXE CHEF BASE

Model	Drawer	CU./FT.	HP	AMPS	Weight	L D H
TCBE-52SDR	2	10.6	1/4	6.4	360	52.5 x 32 x 20.6
TCBE-82SDR	4	18.9	1/3	6.6	530	83.6 x 32 x 20.6
TCBE-96SDR	4	22.3	1/3	6.7	590	96.3 x 32 x 20.6

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

* 18 Month Labor and Part Warranty for Super Deluxe Series
* 5 years Compressor Warranty

One-piece reinforced 304 stainless steel heavy duty top to ensure durability, Convenient drawers for easy cleaning and assembling



TCBE-82SDR

Durable, Convenient, Beautiful

REFRIGERATOR MANUFACTURER
Turbo air



Undercounter

SUPER DELUXE UNDERCOUNTER REFRIGERATOR.....

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TUR-28SD	1	6.5	1	1/5	4.4	178	27.5 x 30 x 29.7
TUR-48SD	2	12	2	1/4	4.0	244	48.2 x 30 x 29.7
TUR-60SD	2	16	2	1/3	5.8	300	60.2 x 30 x 29.7
TUR-72SD	3	19	3	1/3	7.0	340	72.7 x 30 x 29.7



TUR-60SD

SUPER DELUXE UNDERCOUNTER FREEZER.....

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TUF-28SD	1	6.5	1	1/4	5.3	190	27.5 x 30 x 29.7
TUF-48SD	2	12	2	1/3	8.3	260	48.2 x 30 x 29.7
TUF-60SD	2	16	2	1/2	9	340	60.2 x 30 x 29.7

High quality stainless steel exterior & interior, Stainless steel shelves and 5" Casters standard, Patent holding easy grip handle

* CEC, California Energy Commission Certified * MEA, City of New York Building Department Approved
(TUR-28SD, TUF-48SD: NSF approved ABS sheet interior)

* 18 Month Labor and Part Warranty for Super Deluxe Series
* 5 years Compressor Warranty

Back Bar

BACK BAR

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TBB-2SG	2	19	6	1/3	7.0	286	58.8 x 27.2 x 37
TBB-2SB	2	19	6	1/4	7.0	276	58.8 x 27.2 x 37
TBB-3SG	2	23	6	1/3	7.0	308	69.1 x 27.2 x 37
TBB-3SB	2	23	6	1/4	7.0	298	69.1 x 27.2 x 37

Stainless steel interior & countertop, Black vinyl exterior, Triple pane thermal glass, Door locks standard, Fluorescent interior light, Self-contained, CFC free



TBB-3SG

* CEC, California Energy Commission Certified * MEA, City of New York Building Department Approved
* 12 Month Labor and Part Warranty * 5 years Compressor Warranty

Bottle Cooler

BOTTLE COOLER

Model	Slide Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TBC-50SD	2	15	3	1/3	6.8	234	50 x 26.5 x 33.3
TBC-50SB	2	15	3	1/3	6.8	234	50 x 26.5 x 33.3
TBC-95SD	3	32	6	1/2	9.2	375	95 x 26.5 x 33.3
TBC-95SB	3	32	6	1/2	9.2	375	95 x 26.5 x 33.3

Self-contained, Vinyl coated adjustable dividers, Built-in removable bottle cap opener and catcher, Sliding doors, Stainless steel interior & exterior construction, CFC free



TBC-50SD

* CEC, California Energy Commission Certified * MEA, City of New York Building Department Approved
* 18 Month Labor and Part Warranty for Super Deluxe Series Only * 5 years Compressor Warranty

Beer Dispenser

BEER DISPENSER

Model	Swing Door	1/2 Barrels	HP	AMPS	Weight	L D H
TBD-2SD	2	2	1/3	7.0	276	59 x 27 x 37
TBD-2SB	2	2	1/3	7.0	276	59 x 27 x 37
TBD-3SD	2	3	1/3	7.0	298	69 x 27 x 37
TBD-3SB	2	3	1/3	7.0	298	69 x 27 x 37

Swing doors, Stainless steel interior and exterior (SD model only), 3" Diameter stainless steel insulated beer columns, Door locks standard, Recessed handles, CFC free



TBD-3SB

* CEC, California Energy Commission Certified * MEA, City of New York Building Department Approved
* 18 Month Labor and Part Warranty for Super Deluxe Series Only * 5 years Compressor Warranty

V-Series Reach-In Refrigerators and Freezers

- Self-contained top mount refrigeration system
- Durable stainless steel fronts and aluminum sides
- Polished aluminum interior with easy-to-clean coved corners
- Self-closing doors with 110° stay-open feature for easy loading
- Available in half door or all stainless steel models
- Energy efficient ABS door liners and breakers
- Lifetime warranty on all handles, hinges & door liners
- Complete with casters and locks
- 2 year parts and labor warranty
- Energy Star listed



VR-1



Refrigerators

VR-1 (1 dr)	3 shelves	26 1/2 w	21 cu.ft.	1/3 h.p.
VR-2 (2 dr)	6 shelves	52 1/8 w	45.4 cu.ft.	1/3 h.p.
VR-3 (3 dr)	9 shelves	77 3/4 w	69 cu.ft.	1/2 h.p.

Freezers

VF-1 (1 dr)	3 shelves	26 1/2 w	21 cu.ft.	1/3 h.p.
VF-2 (2 dr)	6 shelves	52 1/8 w	45.4 cu.ft.	1/2 h.p.
VF-3 (3 dr)	9 shelves	77 3/4 w	69 cu.ft.	3/4 h.p.

Salad/Sandwich Refrigerators

- Durable, easy-to-clean stainless steel exterior, interior floor and sides
- Self-closing door with easy-to-replace one piece gasket
- Recessed door handles provide quicker, easier access
- Field-reversible door allows for change of door swing
- Energy Miser design with high density polyurethane insulation
- Casters standard
- 2 year parts and labor warranty



VUR-60-16



Salad/Sandwich Refrigerators

UR-48-12	48 w	12 pans	1/5 h.p.
VUR-60-8	60 w	8 pans	1/3 h.p.
VUR-60-12	60 w	12 pans	1/3 h.p.
VUR-60-16	60 w	16 pans	1/3 h.p.
VUR-72-12	72 w	12 pans	1/3 h.p.
VUR-72-18	72 w	18 pans	1/3 h.p.

VPT-Series Pizza Tables

- Heavy-duty stainless steel top and fronts
- Food pans are recessed in an easy-to-reach Cold Wall raised pan rail system which safely holds product between 33° and 41°
- Accommodates pans up to 6" deep
- Large work surface with 18" reversible cutting board
- Self-closing doors with 110° stay-open feature for easy loading
- Energy-efficient Night Switch with separate controls for raised rail
- 2 year parts and labor warranty



VPT-65



Pizza Tables

VTP-46	46 w	11 cu.ft.	1/4 h.p.
VTP-65	65 3/8 w	19.7 cu.ft.	1/3 h.p.
VTP-88	88 3/8 w	35.5 cu.ft.	1/3 h.p.
VTP-119	119 w	48.7 cu.ft.	1/2 h.p.

Big Top Salad/Sandwich Refrigerators

- Rugged, easy-to-clean stainless steel exterior and interior floor, telescoping lid and cover
- Self-closing door with easy-to-replace one piece gasket
- Exclusive design with accepts 4" and 6" deep pans
- 10" reversible cutting board provides max work area
- Lifetime warranty on door hardware and liner
- Energy saving high-density foamed-in-place insulation
- Cord and plug attached
- Casters standard
- 2 year parts and labor warranty



VUR-3-BT



Big Top Salad/Sandwich Refrigerators

VUR-3-BT	27 1/2 w	6 cu.ft.	1/5 h.p.
VUR-4-12BT	48 w	12.6 cu.ft.	1/5 h.p.
VUR-4-18BT	48 w	12.6 cu.ft.	1/5 h.p.
VUR-5-18BT	60 w	16.0 cu.ft.	1/3 h.p.
VUR-5-24BT	60 w	16.0 cu.ft.	1/3 h.p.
VUR-6-24BT	72 w	19.4 cu.ft.	1/3 h.p.



PART OF AGA FOODSERVICE GROUP

As the recognized leader in the foodservice industry and the innovator in blending technology, Vita-Mix has engineered the new Advance machines to withstand heavy use, outperforming and outlasting other commercial blenders in demanding foodservice operations. **Advantage: Vita-Mix®.**



Vita-Prep® 3

The Professional Chef's Power Tool

- **Strong!** Blends extra thick ingredients quickly and smoothly without overheating!
- **Versatile!** Variable speed control allows user to chop, grind or blend different ingredients at exactly the right speed.
- **Fast!** A powerful workhorse in the commercial kitchen, puréeing quicker and smoother than any blender or food processor.
- **Creative!** Includes a 54-page recipe book.

#1005

Portion Blending System® Advance

Portion Control Blender with Ice Shaver

- **Smart!** Programmed to make up to 4 drinks at one time.
- **Convenient!** Holds 5 gallons of ice.
- **Versatile!** Use any mix.
- **Precise!** Dispenses by weight – not time – for perfect drink consistency.
- **Reliable!** No technicians or tools needed for adjustments or cleaning.
- **Safe!** Lid interlock prevents injury.

#1546

Blending Station® Advance

With Sound-Reducing Compact Cover

- **Smart!** 6 programs with 34 recipe options – the most in the industry!
- **Flexible!** 93 speeds for manual blending.
- **Quiet!** Built in sound-abatement features reduce the noise levels lower than the level of normal conversation.
- **Powerful!** Durable motor runs cooler and resists overheating – handles thicker ingredients with ease and speed.

#36006

BarBoss® Advance

The Professional Bartender's Blender

- **Easy!** Pre-programmed with 6 blender programs.
- **Profitable!** Turns off automatically so operator can serve others and increase sales.
- **Quiet!** Almost 20% quieter than previous models.
- **Consistent!** Smooth frozen drinks ...every time!

#5066

Drink Machine Advance

Beverage Blender

- **Easy!** Pre-programmed with 6 blender programs.
- **Profitable!** Turns off automatically so operator can serve others and increase sales.
- **Quiet!** Almost 20% quieter than previous models.
- **Consistent!** Smooth frozen drinks ...every time!
- **Fast!** Crush a ½ gallon of cubed ice in 3 seconds!

#5062 – silver base



Vita-Mix
FOODSERVICE



EVOLUTION
THE NEXT STEP TOWARD PERFECTION

forward thinking
focused on you...



Innovative designs that simplify installation and maintenance for contractors.
Enhanced product merchandising and lower energy usage for retailers.



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For all your refrigeration, heating & air conditioning needs

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CFCs



HCFCs



HCFCs



HFCs



ALEGACY FOODSERVICE PRODUCTS GROUP INC. HOME OF EAGLEWARE.

Look to Alegacy to serve all your cookware and smallware needs. With one of the largest stocking inventories, over 3500 manufactured and imported items. Alegacy sets the standard to lead the industry in quality products at competitive prices.

Alegacy can fulfill your requirements in the following categories.

- 1 Professional cookware
- 2 Bakeware & Supplies
- 3 Bar Supplies
- 4 Plastic & Crystalware
- 5 Chafers & Buffetware
- 6 Steam Table Pans and Insets
- 7 Kitchen Utensils
- 8 Food Preparation
- 9 Pizza Supplies
- 10 Tabletop & Service
- 11 Janitorial & Brushes

DELIVERING FASTER**BUILDING STRONGER****DEMANDING THE BEST**

Just how strong is the U.S. where it counts, in the commercial kitchen? One look at the stats shows U.S. manufactured Eagleware® has held its own for the most demanding chefs since 1965. Try and find a more solid record of outstandingly engineered equipment. And check out Alegacy's turn around time. Did you see that? Wow, even the Russian judge likes the form on Eagleware. And the U.S. takes it.

Alegacy
Foodservice Products Group Inc.



© 2003 Alegacy Foodservice Products Group, Inc.

You May Only Need One Piece Of Foodservice Equipment... But Which One?

Equipment Checklist

- ✓ Sinks
- ✓ Hand Sinks
- ✓ Work Tables
- ✓ Enclosed Base Tables
- ✓ Dishtables
- ✓ Aluminum Racks
- ✓ Floor Troughs & Drains
- ✓ Wire Shelving
- ✓ Stainless Steel Shelving
- ✓ Pot Racks
- ✓ Drawers
- ✓ Custom Modifications



Large Product Offering

Advance Tabco® offers an extensive range of stock catalog products in multiple sizes and price points.

Why Customize When You Can Standardize

We have standardized your custom designs by combining stock items with a wide range of modifications and accessories.



TOAST, GRILL, HOLD AND SO MUCH MORE

Because **GREAT** things DON'T *JUST* happen, we **MAKE** them happen

APW
wyott



BAKERS PRIDE



CYCLONE SERIES CONVECTION OVENS

BAKERS PRIDE new Cyclone series convection ovens provide the perfect combination of versatility, precision, and productivity demanded by discriminating professional chefs and bakers the world over.

Greater flexibility, more standard features, and unparalleled performance meet the challenges of menu variety, application diversity, and operational requirements in today's competitive environment.

From gentle baking to high volume roasting and from cook and hold to large production a la carte cooking, BAKERS PRIDE convection ovens deliver superior, consistent, reliable performance every time - time after time. Basic, mid-range and top of the line models available in gas or electric.

HEARTHBAKE SERIES COUNTER TOP OVENS

BAKERS PRIDE provides the industry's broadest selection of gas and electric counter top ovens with a model for nearly any application from pizza and pretzels, to roasting and general baking, warming, reheating, finishing and holding.

Engineered for high volume production and designed to fit in small spaces, BAKERS PRIDE counter top ovens are built to deliver a consistent, trouble free performance.

Preferred by chefs and bakers worldwide, BAKERS PRIDE counter top ovens feature all stainless steel exteriors, a full array of domestic and foreign approvals, international voltages, and all gas types.

All electric models now feature electric timers, with continuous ring alarms and manual shut-off.



BKI COMBI-OVENS

BKI Computer Controlled Combi-Ovens perfect steaming, roasting, reheating and proofing a variety of products in just one unit. The Combi-Ovens (convection and steamer combination) feature an integrated system of circulating hot air with steam injection to ensure optimal cooking conditions over a full menu spectrum.

The result is perfectly prepared foods, ranging from beef and fish to vegetables and rice or baked goods.

Intelligent options such as Simple Control Panel and self cleaning makes these units easy to use and maintain.

By combining different models and sizes of oven in one cabinet the selective user gets a solution that complies with all his desires in terms of functionality, variable capacity, modest space requirements, easy cleaning and great economy.

The Combi-Plus provides flexibility unheard of as different types of products can be prepared and ready at the same time making simple solutions, the best. Combi-Plus integrates two ovens to form one single unit. The Combi-Plus offers Visual Cooking as well as pass through doors.

Standard features include integrated hand shower with extendable hose for quick and easy cleaning, temperature probe and core temperature control functionality, water filtration system, automatic motor break and twin latch safety handle. Boiler, boiler-less and roll-in models available. A variety of options and accessories are also available.





Cold Beverage Dispensers

Cecilware's Arctic Series dispensers feature:

- Multi-functional design - Can be used as a bubbler with vertical spray circulation, but can also perform gentle and fast agitation.

- Bowl sizes up to 5.4 gallons
- 1-4 bowl configurations
- Stainless steel body
- Stainless steel dispensing valves

Footprints as small as 7 1/8"



Granita/Slush Dispensers

Dispenses Frozen Cappuccino, Frozen Lemonade and Fruit smoothies. Patented Magnetic Drive System - No front or rear seals.

Autofill ready models available in 2 and 3 bowl. 24 hr. programmable timer. Visual merchandiser. Lighted display.



STA-HOT Food Warmer

Standard voltage 120V, 208V, or 230V. Custom voltages available on request. Available in 24", 36", 48", 60", and 72" widths.



Since 1911



Automatic Coffee Urn

Quality designed, engineered and constructed throughout – an industry standard for brewing excellence.



Gas & Electric Fryers

Floor and countertop models available
19 Models to choose from. Value & versatility.



Stainless Steel Sinks

New from Cecilware - 18 gauge type 304 stainless steel Hand, Prep., and Kitchen sinks. All sinks feature welded tubs, 1/2" thick reinforced gussets, galvanized steel legs, and drain baskets. The Kitchen sinks are available in one, two, three, or four compartment versions with left, right, or double sided drain boards.



Coffee Brewers & Accessories

Perfect for Office, C-Store or Deli



Panini Sandwich Grill

Cecilware's Panini Sandwich Grills have a contemporary new design. These great, new grills cook both sides of a sandwich, hamburger, chicken breast, and many other products simultaneously, so cooking time is cut in half. The self-balanced top surface adjusts to different heights ensuring even cooking of food. For fast, delicious, grilled foods and panini style sandwiches, use the new Panini Sandwich Grill from Cecilware. Available with grooved or flat surface, single or double grill configurations.



Stainless Steel Wall Shelves

Versatile 16 gauge stainless steel shelves with space-saving wall mount design. Available in sizes 24"x12", 36"x12", 48"x12", 60"x12", 72"x12", and 24"x18". All shelves include stainless steel locking brackets and bullnosed (rounded) front edges.

Cleveland Range, Look How Far We've Steamed Ahead!



SteamChef™

A new 9 kW Boiler-Free Counter Type Design High Speed Convection Steamer with Automatic Water Fill & Drain.



Gemini™

The only convection steamer that has completely independent cooking compartments. Exclusive high efficiency gas power burner system for high speed cooking.



SteamCub™

An updated new version of the original connectionless steamer... the SteamCub™.



25 Gallon Gas Kettles

Available in Tilting and Stationary models.



Water Filters

2 year warranty on all Cleveland Steamers is free of charge with the purchase of a Cleveland KLEENSTEAM® Water Filter.



PowerPan™

Heavy duty short series gas and electric tilting skillets with high efficiency burner systems.



Counter Top Kettles

Electric, Direct Steam or Gas models available in capacities of 3, 6 or 12 gallons.



Short Series Kettles™

No more reaching or standing on crates. Steam jacketed kettles with a rim height of 35". Cleveland's Short Series™ will out-produce the competition 3-1.



Counter Top Skillets

Even heat distribution is achieved by heating elements that are cast into aluminum covering the entire bottom of the pan.

Cleveland Range, LLC

Modern Solutions for the Most Demanding Kitchens



Exhaust Fans



**Commercial
Kitchen Hoods**



**Make-Up Air
Distribution**

CAPTIVEARE

Commercial Kitchen Ventilation

A Complete Solution.



Reach Ins

ColdPro™, 6000XL, Meridian®, Specification Lines



Drop-Ins

200/300 Series, N8000, N8100, N8200, N8600, N8200C, N8700, N8800, FS, LiquiTech



Undercounter

Refrigerators & Freezers
400, UC4000, UC4400, UC4500 Series



Prep Tables

400, 4000, 4400, 4500 Series, 12PTB, PTB Series



Display Cases

500, FS, FTS Series



Shelley Mobile Serving Lines

Shelleybasic™, Shelleyglass™, Shelleysteel™, Shelleygold™



Equipment Stands

F26-27, F28/29, F17 Series



Component Crafted Custom Equipment

Solution Centers, Serving Lines, Chef's Counters, and Service Centers



**"I Need
a Scale
I Can
Depend On."**



*Dial-Type
Portion
Control
Scales*



*Digital
Portion
Control
Scales*



*Digital
Ingredient Scales
With Touchless
Weight
Zeroing*



*Bakers
Dough
Scales*

Durability and accuracy are paramount in every high-quality food service scale Detecto builds. With headquarters in Webb City, Missouri, Detecto is dedicated to the development of quality products designed and manufactured to meet the specific requirements of the food service industry. Detecto is **"building a better weigh!"**

From Detecto's traditional bakers dough scales to our latest state-of-the-art digital portion control scales to our stainless steel can openers, we have a model to fit your needs. Since 1900, Detecto's products have been built with you, the operator, in mind when it comes to ease of use, dependability, and sanitation needs.



DETECTO

North America's leading bakery professionals choose Doyon for their baking needs... **Shouldn't You?**

Since 1950, Doyon has been recognized as a world leader in providing solutions for all baking applications for all types of bake shops, pizzerias, hotels, cafes and various restaurants.



**Make the right decision
by choosing Doyon products.**

**Our mission is
to exceed your expectations.**

DOYON
INC.
BAKING EQUIPMENT SPECIALISTS
SINCE 1950



NEXT GENERATION MERCHANDISING/SERVING SYSTEMS

- Increased participation and profits
- The atmosphere of a mall food court
- Complete with counters, distinctive signage, adaptable front decor panels, transition shelving and decorative soffits, pylon and graphics systems
- Engineered to give the designer maximum flexibility in developing a form and function unique to the location
- Stainless steel interiors and Formica exteriors
- NFS Standard 7 compliant cold pans are standard
- Seven (7) US Patents

STEAMTABLES

- The most complete line of steamtables and complementary equipment in the industry
- Sealed well and exposed element electric units
- NSF Standard 4 compliance of hot food units
- Up 50% to more power input
- All stainless steel construction - built to last
- Portable and stationary units
- Cold pans and solid top units - Aerohot



CONVECTION OVENS E-SERIES

- Porcelain coated cavity inside and outside - Heavy 14 Ga. steel
- Coved corners in cavity, no seams on bottom
- 4 inches more cavity height with the same exterior height as the competition. 24 vs 20 inches
- Better cooking performance than the competition with less energy output
- 6 racks with 13 positions
- Door shaft is solid one piece through door
- Easy to service. All parts accessible from the front

CONVENIENCE STORE COUNTERS

- Modular metal construction
- Powder coat paint finish
- Top materials available in Solid Surface, Stainless Steel and High Pressure Laminate
- Fast Food/Prep Modular Counters
- Fountain Machine Beverage Center
- Beverage Cabinets/Storage Cabinets
- Height includes top and 6" attached legs - 4" also available



Eagle Foodservice Equipment



Hot Food Tables



Eagle hot food tables give you many choices in stationary and portable models. Open or enclosed base units are powered by electricity, liquid propane, or natural gas. All tables carry the NSF mark of approval.



Director's Choice® Modular Cafeteria Serving Units



Service Mates



Mobile buffet units with optional accessories assure you of sanitary serving conditions and good looks. Polished stainless steel die-formed top. Vinyl-clad exterior. Clear sneeze guard standard. Casters with brakes for mobile application and adjustable feet on tabletop models. Recessed controls.

All type 304 stainless steel construction. 16 gauge type 304 stainless steel top is 30" front-to-back and 2" tall. 34" standard working height complies with ADA guidelines for accessibility standards. Patent-pending docking device keeps adjoining units together without the use of tools. All units come with standard front holly berry red laminate panel (Wilsonart® D307-60) on heavy gauge galvanized panel. All units are predrilled to accommodate accessories such as tray shelves, work shelves, and removable undershelves. Available models include hot food units, solid top units, refrigerated units, cashier units, carving units, and many more.

Eagle SpecFab® Custom Equipment

Manufactured to Your Specifications!

Eagle's SpecFAB® Division was formed to fill the gap between standard equipment and high-cost, wish-and-wait-for highly customized equipment. SpecFAB® provides a way to short-cut the design and fabrication process. Depending on our customer's need, we can build custom configurations from scratch or we can design from our superior modular components. Having this flexibility means we can deliver custom equipment faster and at a lower cost. We have invested in the most sophisticated manufacturing systems that means each and every custom piece is consistent. We can make multiple pieces with repeat precision, just like standard equipment.

Utilizing AutoQuotes and SpecQuotes quotation software packages, our quotation department will prepare a custom quotation to meet your individual project needs. Working with the latest AutoCAD software, Eagle's design staff will prepare submittal drawings for customer approval. These submittal drawings are supplied with quotations as needed. Eagle Group also has the largest catalog entry in the Auto Quotes system with virtually thousands of models.



EAGLE's Transport Systems & Sheet Pans



Panco® Transport Systems and Sheet Pans

Panco® transport racks are constructed of stainless steel or high-strength extruded aluminum sections to ensure rugged durability. Rack slides are designed to fit all popular tray sizes. NSF-approved transport systems available. Bun pans are made from H-24 2003 aluminum alloy, resulting in a harder, more durable pan. Standard 18-gauge pans feature wire bead for rust-free extended use. Full and half sizes available. NSF-approved 12-gauge pans feature the highest tensile strength for more demanding requirements. Solid, perforated, glazed, and clear anodized finishes available.



Panco® Transport Holding Cabinets

Available as Heated Holding Cabinets, Proofing Holding Cabinets and Heating/Proofing Holding Cabinets. Available in full-height, half-height, or "undercounter" height. Full- and half-height units available in narrow, extended, or wide widths. Undercounter units available in extended width only. Choose insulated or uninsulated units; solid or full Tuffak® door; door style (includes standard single door, dutch doors, pass-through single door or pass-through dutch doors); angle or universal slides that are removable or fixed; standard 2 1/4" or custom slide spacing; voltage and amperage.



EAGLE Underbars & Dishtables

Underbar Equipment

Eagle offers a complete line of stainless steel underbar equipment. From our standard line to our Spec-Bar 2000® modular units, Eagle has what you need. Units feature stainless steel construction, sink bowls and ice chests with deep-drawn seamless design. Our modular units allow for custom configurations using standard components. Cold plates are 100% cast aluminum for precise temperatures. A variety of hardwoods, colorful laminates, and elegant Corian® surfaces available to accompany the modular line.



Dishtables



Eagle offers a dishtable to meet every application. Choose from many configurations, including straight, island and corner designs. Clean Dishtables feature polished stainless steel work surface, left or right operation, and fit most standard dishwashers. 8" backsplash and crossbraced legs are standard. Soiled Dishtables feature an integrally-welded sink. Most models feature basket drain and scrap block. Undercounter dishtables also available.



Available in 14 or 16 gauge, type 304 or 430 stainless steel. All models feature crossbracing and seamlessly welded legs for strength and stability. Many accessories available, including rack shelves, rack slides, prerinse faucets, undershelves and scrap baskets.



EAGLE Sinks & Worktables

Spec-Master® Sinks



304 all-stainless steel. Bowls are 14" deep, cove with full $5\frac{1}{4}$ " radius construction. Available in 1- to 4-compartment models, a variety of bowl sizes and with or without drainboards.

Our Spec-Master® sink series is designed to handle even the most demanding institutional requirements. Sinks constructed of 14-gauge type



Convenience Store Sinks

Constructed of all 304 stainless steel sink bowls, drainboards and backsplash. Deep-drawn cove corner bowls. Legs crossbraced front-to-back. A variety of bowl sizes available.



Cove Corner Sinks

Eagle cove corner sinks feature all-stainless steel construction bowls in a wide variety of sizes. Crossbraced legs are welded to supports for maximum weight support and stability. Available in one to four compartment models, with or without drainboards.



Workstations

Eagle workstations featuring the Flex-Master® Overshelf System can be configured to your specifications using standard components. Any Eagle table can be customized with overshelves of equal length. Tables are caster-capable for workstation mobility. Overshelves' height adjustable in 1" increments for flexible and accurate placement. 10" and 12" shelf widths can be intermixed on same posts. System can easily be changed or expanded as needed. Adjustable undershelf standard on all tables with stainless steel legs and undershelf.



Stainless Steel Worktables

Eagle worktables are unsurpassed for strength, class by class. Wide selection of sizes and styles available, including:



Spec-Master® Marine Series Tables: Our Premier line features 14-gauge type 304 stainless steel top with marine edge, stainless steel legs and undershelf or stainless steel tubular base. Spec-Master® Series Tables: 14-gauge type 304 stainless steel top, stainless steel legs, and undershelf or stainless steel tubular base. Deluxe Series Tables: 16-gauge type 304 stainless steel tops, legs, and undershelf or stainless steel tubular base. Budget Series Tables: 16-gauge type 430 stainless steel tops, galvanized legs, and undershelf or galvanized tubular base.

Enclosed Base Worktables



These worktables are enclosed on three side. Available with open front, sliding doors, or hinged doors. Stainless steel construction with optional fixed middle shelf. Available in flat, upturn, backsplash and marine counter edge models, with or without doors. A variety of sizes offered.

Mixer & Equipment Stands

Excluded patented uni-lok® designed for superior strength. Highly polished 16 gauge type 304 stainless steel top. Upturn on sides and rear. Available with either galvanized or stainless steel legs and undershelf. Optional cutting board, plate shelf and casters are also available. Wide selection of sizes offered.



EAGLE Countertop Equipment

RedHots® Chef's Line™ Charbroilers

All units include adjustable manual control valves, adjustable heavy duty cast iron grates, aluminized double wall constructed sides, wraparound splash guard on rear and sides, full length grease trough with grease drawer and adjustable feet. Recessed front panels provide safe access to controls. Natural gas (NG) models feature a conversion pressure regulator that allows easy conversion to LP, using kit provided.



RedHots® Chef's Line™ Griddles

These units include a polished $\frac{3}{4}$ " thick steel griddle plate assembly, stainless steel 2 $\frac{1}{4}$ " high splash guard on rear and both sides, stainless steel front, and aluminized double wall constructed sides. Full length front grease trough complete with stainless steel grease drawer, and 4" adjustable feet. Front panels are recessed, providing safe access to controls. Electric and Gas models available.



RedHots® Chef's Line™ Hot Plates

Natural gas with convertible pressure regulator and orifices for field conversion to LP. New bullnosed edge protects controls. Controls are at a 45 degree angle for easier operation. Heavy duty cast iron grates. Full size polished stainless steel crumb drawer. 4" heavy legs.



RedHots® Chef's Line™ Electric Fryers

10"x14" fry tank with all stainless steel deep drawn construction. Thermostat-snap action complete with indicator light. Heating elements are self-cleaning Incoloy® sheath for long life and high performance. Heavy duty adjustable metal legs with flanged feet.

EAGLE Handwashing Stations

Hand Washing Stations

With over 30 hand washing station models available, Eagle can satisfy any need. Designs include the traditional HSA-10-F hand sink, foot valve-operated hand sinks, and sensor-activated "electronic-eye" hand sinks. All hand sinks feature a deep-drawn, positive-drain oval bowl, to meet the most stringent health code requirements. Heavy-gauge type 304 18-8 series stainless steel construction assures durability and long-life operation. MICROGARD® antimicrobial protection available on most models.



HFL-5000 Touch-Free Handwashing System

The HFL-5000 Touch-Free hand washing system was inspired by an industry request for a complete touch-free system to improve sanitation. The HFL-5000 sink bowl meets the most stringent HACCP requirements and contains built-in MICROGARD® antimicrobial protection.

Customer At The Core™

Frymaster's commitment to placing your needs at the center of everything we do.

This customer focus drives our innovative approach to manufacturing, extends throughout sales, and results in world class service support in the field. Our mission is to continue Frymaster's legacy of innovation, quality improvement, energy efficiency, exemplary service and the delivery of unparalleled value to foodservice operations.

Frymaster's newest offerings of high efficiency gas and electric fryers, Frymaster (H55 gas, E⁺ electric) and Dean (HD50, HD60 and HD65 gas), are the latest examples of our "Customer First" commitment. All have received high energy efficiency ratings from the U.S. Department of Energy with the E⁺ setting a new efficiency standard for the industry at 90%. Offering sizzling performance and cold cash savings, Frymaster works continuously to serve you better.

Everything we do revolves around you.



Frymaster Products



HIGH EFFICIENCY GAS FRYERS

The Frymaster H55SD high efficiency gas fryer reaches new levels of energy efficiency and performance to fit the way you fry. Highly efficient infrared burners ensure good air / gas mixture to operate consistently and generate energy savings, exceeding ENERGY STAR® standards for energy efficiency. The frying area is 14" by 15". This 80,000 BTUs/hr. model is designed for high volume frying with maximum fuel efficiency. The solid state controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly cooked product. The H55SD has Frymaster's signature open-pot design making the pot fully accessible and easy to clean. The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods.



H55SD
Shown with optional casters and computer.

H55SD 50 lb. shortening capacity

HIGH EFFICIENCY ELECTRIC FRYERS

The Frymaster RE14 is part of Frymaster's new E4 electric fryer series featuring innovative technology that improves energy efficiency. All E4 electric fryers are Energy Star® rated and set a new industry standard for efficient frying. Redesigned swing-up elements allow full access to the frypot allowing every inch to be cleaned and washed down by hand. The ribbon design of the elements provides the best possible heat transfer efficiency. The cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods.



RE14SD
Shown with optional casters and computer.

RE14SD 50 lb. shortening capacity

HIGH VOLUME PERFORMANCE GAS FRYERS

The Frymaster MJ45 is an open pot gas fryer specially designed for high volume frying. This 122,000 BTUs/hr. model produces 80 lbs. of French fries per hour – frozen to done. The exclusive 1" action thermostat extends shortening life and produces a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing (7-10 seconds) of cold food placed in either basket. Unique Master Jet burner system has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required. The open-pot design allows every inch of the frypot and cold zone can be cleaned and wiped down by hand. The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.



MJ45
Shown with optional casters and computer.

MJ45EST 50 lb. shortening capacity, steel pot, enamel door and cabinet

MJ45ESD 50 lb. shortening capacity, stainless steel pot and door, enamel cabinet

MJ45ESC 50 lb. shortening capacity, stainless steel pot, door and cabinet



MJ35

PERFORMANCE GAS FRYERS

The Frymaster MJ35 is an open pot gas fryer specially designed for all-purpose frying. This 110,000 BTUs/hr. model produces 65 lbs. of French fries per hour – frozen to done. The exclusive 1" action thermostat extends shortening life and produces a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Unique Master Jet burner system has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required. The open-pot design allows every inch of the frypot and cold zone can be cleaned and wiped down by hand. The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

MJ35ST 40 lb. shortening capacity, mild steel frypot, enamel door and cabinet

MJ35SD 40 lb. shortening capacity, stainless steel frypot and door, enamel cabinet

MJ35SC 40 lb. shortening capacity, stainless steel frypot, door and cabinet

ALL-PURPOSE GAS FRYERS

No burner cleaning or air shutter adjustment is required. The open fry-pot has a large heat transfer area to fry more product per load. Every inch of the frypot and cold zone can be cleaned and wiped down by hand. The large cold zone catches crumbs and sediment from the frying area. Stainless steel frypot and door, enamel cabinet. Shown with optional casters.



GF40

GF14SD 30-40 lb. shortening capacity

GF40SD 40-50 lb. shortening capacity



PSDU50

SHORTENING DISPOSAL UNIT

PSDU50 - Specifically designed for the removal of waste oil from the kitchen. Drain height of 9 1/2" allows unit to fit under most fryers. Heavy-duty manual pump can empty 50 lbs. of oil in 60 seconds. Large 7" wheels provide easy transporting of oil and no lifting is necessary

PSDU50 50 lb. shortening capacity

Enodis



GSM5
Shown with optional casters.

SPAGHETTI MAGIC SYSTEM

The spaghetti Magic System incorporates features the industry has been looking for in a pasta cooker. Advanced, electronic, programmable controls make it simple to cook pasta exactly as desired every time, automatically and reliably. These units deliver high input for faster preheat and recovery performance, which saves time and allows the operator to turn pasta orders faster. The system is safeguarded against boil-over by an overflow drain, the largest overflow in the industry, which carries away excess water and starch that might be added to the cookpot. Frymaster's automatic basket lift feature makes it easy to achieve precise cook times without standing over the cooker. All are complete with: automatic timed basket-lift cooker with separate rinse tank, hot and cold water filter, electronic programmable timer, bulk spaghetti basket, portion cup rack and 24 portion cups.

GSM5 Gas Pasta Cookers

Delivers 1440 ten ounce servings per hour, 80,000 BTU input. Electrical: 120V, 60 Hz, 5 amps.
Dimensions: 47-7/8" x 36-1/8" x 36-1/8", 12.7 gallon water capacity.

GSM5SD Stainless steel cookpot and door, enamel cabinet
GSM5SC Stainless steel cookpot, door, and cabinet

BSM5 Electric Pasta Cookers

Delivers 1080 ten ounce servings per hour, 8 kw of power for faster preheat and recovery performance.
Dimensions: 43" x 36" x 32-3/4". Electrical: 208V, Single phase 39A, 3 phase 23A-240V, single phase 34A, 3 phase 20A.
Please specify when ordering.

BSM5SD Stainless steel cookpot and door, enamel cabinet
BSM5SC Stainless steel cookpot, door, and cabinet

DEAN Products



HD60G
Shown with optional casters,
computer and basket lifts.

DECATHLON GAS FRYERS

The Dean HD60G is a high efficiency, tube type, Decathlon gas fryer with stainless steel frypot designed for high production frying plus economy of operation. Innovative design changes have dramatically increased the efficiency of the Decathlon gas fryers over 30% with resulting high ASTM ratings. The frying area is 18" by 18". This 125,000 BTUs/hr. model is designed for uses where close temperature regulation is required for a mix of heavy loads and delicate products. Thermatron solid state temperature control is accurate within plus or minus one degree allowing for faster recovery, minimizing time lost between cooks. Excellent transfer of heat to the oil with exclusive Thermo-Tube design and controlled flow tube diffusers allows faster, high volume cooking during peak times. The wide cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. Sloped bottom with 1.50" drain valve makes cleaning easy and simple.

HD60G 80 lb. shortening capacity.
Available in natural gas or propane.



SM50G

SUPER MARATHON GAS FRYERS

The Dean SM50G is a tube type, gas fryer with stainless steel frypot specially designed for general purpose frying. The frying area is 14" by 14". This 120,000 BTUs/hr. model produces 65-70 lbs. of French fries per hour - frozen to done. Dean's exclusive Thermo-Tube design makes the most of energy dollars, eliminates time lost in waiting between loads, and requires no electrical hook-up. The wide cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. Sloped bottom with 1.25" drain valve makes cleaning easy and simple.

SM50G 50 lb. shortening capacity



MF90U

PORTABLE OIL FILTER

Portable Micro-Flo oil filters extend the life of your cooking oil, hold down costs and improve food flavor and consistency. Using a filter paper and special acid absorbing powder, it removes all foreign particles from micron-sized carbon deposits to solid food particles and suspended fatty acids. Portable filters have a 1/3 HP motor, 5 GPM steel gear pump, 5' hose, and casters. Some models available with suction type pump. Please specify capacity.

MF90U/80# 80 lb. shortening capacity
MF90U/110# 110 lb. shortening capacity



Globe...Superior Quality and Performance...Precisely

Globe Mixers...

The perfect mix of performance, dependability, and price

Powerful custom-built motor, high torque transmission, hardened alloy steel gears and shafts, interlocked bowl guard and bowl lift, rigid cast iron body, permanently lubricated transmission, thermal overload protection, front mounted controls including a 15 minute timer, industry standard #12 attachment hub, stainless steel bowl guard with built in ingredient chute, stainless steel bowl, flat beater, wire whip, and spiral dough hook, bowl truck included with 60 and 80 quart units, ETL, NSF listed.



Model	Capacity	HP	Amps	Motor Voltage
SP8 (no hub)	8 qts.	1/4 HP	5 amps	115/60/1
SP10	10 qts.	1/3 HP	8 amps	115/60/1
SP20	20 qts.	1/2 HP	10 amps	115/60/1
SP25	25 qts.	3/4 HP	11 amps	115/60/1
SP30	30 qts.	1 HP	15 amps	115/60/1
SP30P	30 qts.	1 1/2 HP	12 amps	220/60/1
SP40P	40 qts.	2 HP	17 amps	220/60/1 or
		2 HP	8 amps	208/60/3
SP60P	60 qts.	3 HP	18 amps	220/60/1 or
		3 HP	9 amps	208/60/3
SP80PL	80 qts.	3 HP	12 amps	208/60/3

Chefmate Meat Choppers...

Specifically designed for commercial food operations

Permanently lubricated direct gear driven transmission, all stainless steel construction with seamless edges, top mounted handle, manual reset motor overload protection, knife, product tray, 1/4" and 5/16" plates, food pusher, and stuffing tube, ETL, ETL Sanitation listed.



Model	Head Size	Motor
CC12	#12	1/2 HP
CC22	#22	1 1/2 HP

Additional Products Available From Globe

- Precision vegetable cutters (improves product yield)
- Price Computing Scale (30 lb. capacity, legal for trade)
- Label Printing Scale (30 lb. capacity, legal for trade)
- Portion Control Scale (Weights in pounds or ounces)

Globe Heavy Duty Slicers...

The ultimate in slicing precision, consistency, and reliability

1/2 HP 7 amp motor, gear driven knife, precision slice thickness adjustment, stainless steel construction, built in antimicrobial protection, knife cover interlock, permanently attached knife ring guard, permanently attached all metal knife sharpener, 12" hollow ground knife, ETL, NSF listed.

3600 Manual
3850 Two Speed
3975 Nine Speed



NEW GC12B Compact Slicer...

Compact in size but rugged in performance

Ideal food chute angle, anodized aluminum construction with seamless edges and radiused corners, top mounted all metal knife sharpener, 12" hollow ground knife, knife cover interlock, permanently attached knife ring guard, 1/3 HP motor, ETL, NSF listed.



Chefmate Medium Duty Slicers...

Ideal choice for moderate volume operations

Gear driven knife, stainless steel food contact areas, anodized aluminum base, knife cover interlock, permanently attached knife ring guard, stainless steel knife, top mounted all metal knife sharpener, ETL, NSF listed.



Model	Knife	Motor
GC510	10"	1/4 HP
GC512	12"	1/3 HP

Chefmate Light Duty Slicers...

Excellent alternative for low volume operations

Hard chromed hollow ground knife, anodized aluminum construction, positive traction grooved belt driven design, top mounted all metal knife sharpener, UL, NSF listed.

Model	Knife	Motor
GC9*	9"	1/4 HP
GC10*	10"	1/3 HP
GC12	12"	1/3 HP
GC12D	12"	1/2 HP



* Note: Not recommended for slicing cheese.



FOOD WASTE DISPOSERS

Built to perform, day in and day out, and the overwhelming choice of foodservice professionals. From the light duty LC-50 to the large capacity workhorse 10 HP, we have disposers for any size foodservice operation.

LC-50	Light Duty
SS-50	1/2 HP
SS-75	3/4 HP
SS-100	1 HP
SS-125	1 1/4 HP
SS-150	1 1/2 HP
SS-200	2 HP
SS-300	3 HP
SS-500	5 HP
SS-750	7 1/2 HP
SS-1000	10 HP



SS-150

AQUA SAVER® WATER SAVING CONTROL

- AS-101** Full function control panel for new installations
- AS** Add-on device for existing InSinkErator® systems



AS-101

in sink erator®
FOODSERVICE

WASTE XPRESS® FOOD WASTE REDUCTION SYSTEMS

Reduce waste volume by up to 85%. Waste Xpress® systems need no cardboard priming. They efficiently remove water from food waste, paper, plastic and similar materials. Systems handle up to 700 pounds of waste per hour. There's less waste to haul and minimal water consumption. System includes disposer, control panel and Waste Xpress® unit.

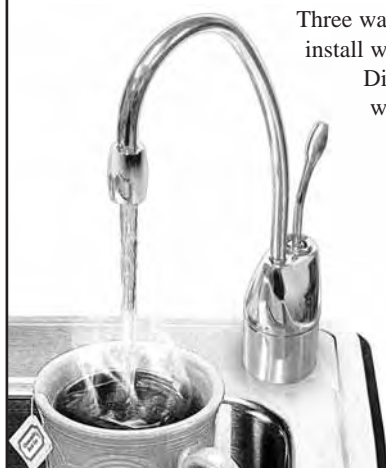


Complete System Shown

*WIDE SELECTION, SUPERIOR QUALITY AND
THE INDUSTRY'S MOST COMPLETE SERVICE
NETWORK MAKE INSinkERATOR® THE
CHOICE OF FOOD SERVICE PROFESSIONALS.*

HOT WATER SYSTEMS

Three ways to save time, energy and water. All systems install without expensive connections to a central source. Dispense warm wash water or 190 degree hot water instantly so there's no waste.



- H-778** Delivers 190 degree water instantly for cooking and hot drinks
- C1300** Delivers 190 degree water instantly in a sleek, modern design
- UW/UWL** Delivers warm clean-up water instantly



W152 & W154

Point of use hot water heaters deliver hot water without the long pipe run



Flight
Machines



Conveyor
Machines

High-quality Commercial Warewashers Since 1925.

Jackson MSC has been a full-line supplier of high-quality commercial warewashers, including undercounters, glasswashers, door-types, conveyors, pot washers and flight machines since 1925. We make it a priority to bring our customers more standard features and value for their money than they'll find anywhere else. With water savings, lower operating and acquisition costs, and the Enodis STAR service and installation network of factory-certified technicians, Jackson is the standard for warewashers in the U.S.A.



Door Type



Glasswashers



Undercounter

Enodis



Over 25 Years of Innovation!

For over 25 years, Lincoln has been producing conveyor ovens which utilize air impingement technology. Impingement conveyorized technology has revolutionized the way in which foods have been cooked in the food service industry by enabling restaurateurs to produce high quality foods in a minimal amount of cook time.



Impinger® II Express



Impinger® Countertop



Fusion®
Conveyor Toaster



Put Your Best Food Forward!

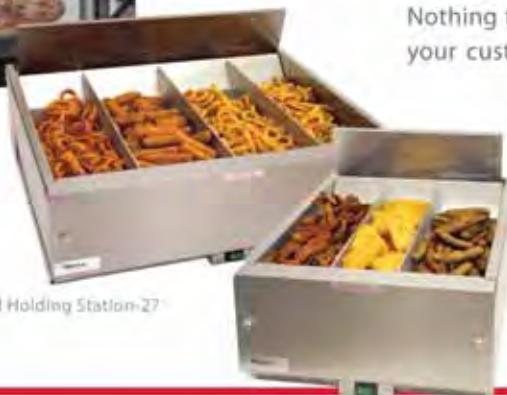
The first and only rounded display for ultimate product merchandising, the Merco Display Hold Cabinet is also the perfect solution for optimal food holding. Its innovative heating system consistently provides gentle heat evenly throughout the cabinet while the backlit graphic is designed to create impulse sales.



Display Hold Cabinet

Perfectly Hot. Perfectly Crisp. Every Time.

Nothing tastes better than perfectly crisp foods. It's what your customers expect. With the redesigned Fried Food Holding Station from Merco you can please your customers every time with perfect crisp, fresh and hot fried foods. Available in two sizes to meet your needs from early morning breakfast to midnight buffets.



Fried Food Holding Station® 27"

Fried Food Holding Station® 16"



Market Forge has a diverse line of steam cooking equipment. So whatever your cooking needs, we can supply the right steamer to get the job done.



Also, please consider our other cooking equipment products, such as skillets, kettles, ovens, griddles, ranges, fryers, hot plates, and even stainless steel shelving.



"Market Forge, still going strong more than 100 years later."



Countertop Ca\$h Machines!

Whether you're looking to cut food prep time, create a unique signature item, expand your menu or increase impulse sales, NEMCO has a moneymaking solution that fits perfectly on your counter.



Slanted Roller Grill

The original hot dog roller grill—is famous for its durable, maintenance-free design and top-notch cooking performance. This slanted model keeps the deliciously tempting hot dogs in full view for an extra merchandising boost.



Easy Tomato Slicer II

Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer II with its pre-tensioned cartridge blade assembly is safer and more convenient than ever. The newly designed blade set stays properly aligned and tightened without the need to adjust it.



Pizza Merchandiser

Increase impulse sales with a hot food merchandiser that appeals to all the senses. Unit holds temperatures for supreme aroma, flavor and appearance while adding attractive lighting and graphic design to catch the eye. Built to last, and easy to clean.



Two-Bulb Warmer

Freestanding infrared bulb warmers hold all kinds of food at ready-to-eat temperatures while maintaining the food's appetizing appearance. Classic design fits virtually any interior design.



Heated Snack Merchandiser

Nothing generates more profitable add-on impulse sales than warm, fresh food that smells irresistible, looks superb and catches the eye. The new NEMCO Heated Snack Merchandiser delivers on all three accounts.

BusBoy

The commercial-tough BusBoy® food waste disposer is built to work hard and keep on working hard for years. Sealed shafts and noncorrosive parts offer dependability, while cast chrome alloys provide maximum grinding performance.



"Exceeding your expectations"



FREE!

Call for a FREE NEMCO catalog packed with hundreds of countertop food equipment innovations like these.

**Speed
and
Ease!**

Panasonic ideas for life

Commercial Microwave Ovens

Available from 1000 watts to 3200 watts



1000 watt - Stainless Front.

Model 1024
Dial Timer



1000 watt - Stainless Front

Model 1054
Programmable



1000 watt - All Stainless

Model 1064
Programmable

Grab and Go Handle
(no moving parts)

NSF and UL Approved
for commercial use

Holds one ½ size pan 6" tall

Bottom Energy feed
for faster performance

High Volume!
FAST



Compact size - Stainless Steel Construction - Top and Bottom Energy Feed

Models

Ne1257 (1 year warranty)	1200 watt
Ne1258 (3 year warranty)	1200 watt
Ne1757 (3 year warranty)	1700 watt
Ne2157 (3 year warranty)	2100 watt

MicroDINE
Microdine Corporation, Inc.

Cambro plastic microwaveable pans



Perfect support for the Deli counter

The PROII
Models 2180 or 3280



These PROII Ovens
are available in
either 2100 or 3200 watts
The most Powerful ovens
in Foodservice

THINK BIG!

The PROII
holds 2 pans
12X20X4" deep



**EQUIPMENT FOR
FOODSERVICE PROFESSIONALS**

COOKING • KITCHEN • WAREWASHING



Piper provides the Equipment to get you through the entire food service process

Cafeteria / Buffet Serving Lines

Elite 500
 Reflections
 Design Basics
 Pipermatics
 Merchandisers
 Drop-ins/Built-ins
 Berkeley Hot Plates



Blast Chillers

Racks / Cabinets
 Warming / Holding Cabinets
 Dispensers
 Utility / Tray Delivery Carts
 Ingredient Bins
 Support Equipment



Ovens / Proofs

Chef System
 Cook & Hold Ovens
 Combi - Steamers
 Barbeque Machines
 Super Systems Ovens





**The One-Stop Shop for all Your
Foodservice & Hospitality Needs**

Cookware



Buffetware



Bar Supplies



Janitorial



 **GARLAND™**



 **U.S. Range**



 **SunFire**

**Your Total Solutions Equipment Supplier, offering full lines of
Medium & Heavy-Duty, Gas & Electric Commercial
Ranges, Ovens, Broilers, Fryers, Counter, and Specialty Appliances**

Enodis

COOKING • KITCHEN • WAREWASHING



The **COMPLETE** Cooking Line

300 Series Restaurant Range

- Patented 26,000 BTU clog-free burner
- 32,000 BTU standard oven/30,000 BTU convection oven
- Stainless steel front rail and shelf
- Deep Standard Oven to sheet pans in both directions
- Removable cast iron, flush top grates
- Single piece drip tray under burners
- On/Off switch for convection oven
- Heat resistant door handle
- Hinged lower valve panel



400 Series Restaurant Range



- Patented 33,000 BTU clog-free burner
- 45,000 BTU standard oven/30,000 BTU convection oven
- Individual cast iron grates with 15" rear section
- Heavy cool-to-touch handle and high impact knob
- Front serviceable
- Stainless steel front rail
- Deep Standard Oven to sheet pans in both directions
- Coved interior and lift-out porcelain oven bottom
- Single piece drip tray under burners
- On/Off switch for convection oven
- High impact knob with set screw
- Factory installed regulator

SilverStar Convection Ovens

- 72,000 BTU
- Stainless steel front, top, sides
- Uni-body construction
- "Plug and Play" controls
- Fully front serviceable
- Fully welded door frames with double sealed dependent doors
- Interior light
- Patented Jet Stream burner system



Marathoner Gold Convection Ovens



- 90,000 BTU
- Stainless steel front, top, sides and rear jacket
- Uni-body construction
- "Plug and Play" controls
- Fully welded door frames with double sealed dependent doors
- Fully front serviceable
- Patented Jet Stream burner system
- Interior lights



Model 50SE

GRILL MAX ROLLER GRILLS

Individual front and rear electronic controls for cooking and holding from low to high temperatures holding from 140° to 190°. Heavy-duty motor provides 360° rotation of rollers. Star exclusive Seal-Max® seal and bearing combination and pilot light are standard. Units are 120V, 230V and 240V and come with 6' cord.



Model 624MD

STAR-MAX™ MANUAL GAS GRIDDLE

Star-Max™ manual griddles are a perfect match for the budget minded operator. For breakfast, lunch or dinner, the Star-Max™ manual control griddles out-perform the competition.

Model QCS1-350

COMPACT CONVEYOR TOASTER

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. This compact size uses only 14-1/4" of counter space. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.



Model CG14

TWO-SIDED GROOVED PANINI GRILLS

can prepare "Panini" sandwiches, chicken breasts, hamburgers and many other products in half the time of standard griddles. The heavy-duty platens retain energy and deliver faster performance.



Model 15NCPW

NACHO CHIP MERCHANDISER/WARMER

Star's Nacho Chip Merchandiser/Warmers are available in 7 lb. and 10 lb. capacities. These handsome merchandisers are constructed with tempered glass panels, extruded aluminum corner posts, and yellow painted steel top with yellow plastic lid. A stainless steel chute controls breakage when loading and allows for easy serving. A 75 watt lamp illuminates cabinet and a heated stainless steel bottom keeps chips fresh and warm.



Model 15MC HOT FOOD MERCHANDISERS

Star's Hot Food Merchandiser is constructed with heavy-duty aluminum corner posts and a 3/16" thick glass panels. Unit incorporates a glass door with full length handle to stand up to commercial use. Unit is supplied with a 100 watt incandescent light. Equipped with a 400 or 500 watt heating element (depending on unit) and an individual infinite temperature control which allows adjustment up to 180°F depending on menu requirements. It is also convection heat (circulated around inside the cabinet to keep products warm).

A 6' lead in cord and NEMA 5-15P come standard with unit.



Model 6024CBD

STAR-MAX™ LAVA ROCK

CHAR-BROILERS are designed for high volume and reliability. Whether it's chicken, hamburger, steak, shish kabobs or any other items, Star's countertop char-broiler will fulfill your menu requirements.



Model 301HLD

STAR-MAX™ 15 lb. ELECTRIC FRYER

Star's electric fryer features a control housing with indicator light, adjustable snap-action thermostat, hi-limit safety thermostat and immersion type elements are standard. Housing swings up to allow 15 lb. fat capacity kettle to be removed. Fryers operate on 208 or 240 volts with a 6' cord and plug.

HOLMAN ULTRA-MAX™ COUNTERTOP ELECTRIC CONVEYOR OVENS



Model UM1833

Holman Ultra-Max countertop electric ovens are designed with high polished stainless steel. The stainless steel conveyor belt is "18 wide by 33" or 50" long and removable for easy cleaning. Heavy-duty stainless steel door is one piece with 4 clasps (2 on each side of the unit) which hold the door in place. Electronic control with programmable features is standard. Heavy-duty brushless drive motor and steel centrifugal fan for years of reliable operation. Ultra-Max oven comes complete with 6-50 NEMA plug and a 6' cord with oil resistant cover. *Stand is sold separately.*





Over 60 Years of
Experience
Designing
Quality Equipment



Material Handling

Food Handling & Bakery

Food Service

Stainless Steel Fabrication

Lockers & Receiving Desks



NEW YORK | GEORGIA | TEXAS | CALIFORNIA



VC Series Ovens

All-purpose ovens that save operating costs

The performance you need for preparing a varied menu with consistently great results.



PowerSteam™

Positively rocks at 235°

The latest in Steam Technology, featuring exclusive capabilities in Super Heated Steam...

Enables higher production in a smaller footprint.



Endurance™

A New Concept in Ranges

The Restaurant Range that delivers Heavy Duty Performance.

The proof is in the details...



Your Premier Furniture Manufacturer



ACRY FAB®

INNOVATIVE FOOD AND ACCESSORY
DISPLAY PRODUCTS ENGINEERED
FOR STYLE AND EXTENDED SERVICE



Modular System for your food counter. Change it. Re-arrange it. The possibilities are endless!

ModuServ® components snap into place to create a "self-customized" arrangement in minutes: waxed tissue and bag holders • napkin, straw, stir stick dispensers • trash doors • condiment and lid divides • 3 box sizes are available.

ModuServ®



These E-Series cases meet the demand for well-built, versatile Eurostyle counter top bakery cases with breakthrough pricing. Each case is available with rear or front and rear door. Bag/tissue holders and tongs available.



C8, C10, C4 Condiment Dispensers



M-30A



M-20A

Light weight, higher capacities, and easy loading in tight spots make these dispensers a popular choice. Standard color – bronze or choose a color to better match your theme.

INC-70 in-counter or cabinet mounted cup dispenser



LIDSAVER™ The innovative, proven single lid dispenser that virtually eliminates lid waste, creates customer goodwill, and enhances sanitation at busy food counters! In-counter and counter top models available, dispenses horizontally or vertically.



Simply dispenses one clean lid when you open the door. Dispenses all kinds of lids including soup and high-dome lids. LidSaver™ clear faceplate makes lid size identification and dispensing easy!



EBC – Draw attention to your bakery display with this space saving, high-volume, high-tech merchandiser.

- front and rear access
- extra capacity
- soft down doors
- lighting package available
- tong, issue, and bag organizers
- clear, white, or black trays



Acry Fab's® products are built for reliable performance under heavy duty use. Each item is built with some of the most exacting standards in the industry. And you can buy with confidence because of our one-year product defect guarantee.

ACRY FAB®

When It Comes To Gravity Flow, Earth Is Our Only Competition.



The Earth's gravitational pull is the only real competition we have when it comes to gravity flow. Anthony International's Gravity Flow shelves have been designed to literally "move" your products. Featuring fully adjustable shelves, easy installation, drop-in rollers, quality construction, enhanced visibility of products and more. Anthony International...providing Gravity Flow shelving that's second to none on planet Earth.



ADVANTAGE



MERCHANDISE • STORAGE • FIXTURES

In addition, Arneg World offers a full line of Oscartielle self-contained merchandisers ideally suited for use in convenience stores, custom butcher shops and areas where sales floor and mechanical space are a challenge. The Oscartielle product line is focused on European styling, exceptionally craftsmanship, and proven reliable.



Lacolle 3



SLSO



Minor



Lacolle 4



Laval



Shiraz



Génius



Arizona



Chicago



Sydney



Niagara



PV03-5



Sudbury



VF04



PV03-1



Brema Back to Back



VF06



PV01

We are confident that Arneg merchandisers will exceed your expectations in terms of quality, durability and performance.



We don't compete with gravity, we manage it.

In any airtight cooler, behind any door, on our shelving or yours. B-O-F provides the newest, most reliable technology in *Gravity Flow Shelving Management*.

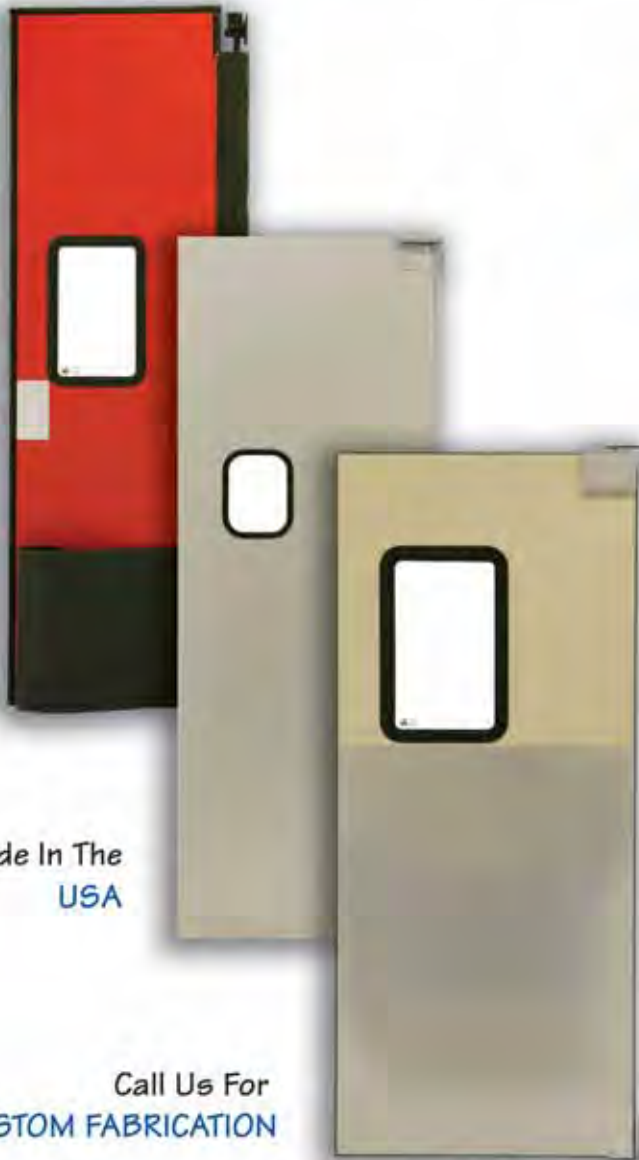


- > Dairy, Beer, and Single Serve Gravity Flow Solutions
- > Works Behind any Door Manufacturer
- > NSF Approval for Sanitation
- > Patented Flow Technology

Interlox™

Our newest Gravity Flow Shelving Management System for single serve, dairy, and class II dairy products. *Interlox™* converts any shelf into a gravity flow solution. **Call Today!**





Made In The
USA

Call Us For
CUSTOM FABRICATION



TRAFFIC DOORS

- Choose From Aluminum, Stainless Steel or Composite Construction
- Available In a Wide Variety of ABS or Laminate
- Teardrop Bumpers Available in Thermoplastic Rubber or Aluminum
- Kickplates Available in Stainless Steel, Aluminum, Galvanized Steel, Thermoplastic Rubber or ABS Plastic
- Windows Available in Plexiglas® or Lexan®

We Manufacture Doors According To Your Specific Requirements

RESTAURANT KITCHEN PRODUCTS

Perforated Pizza Pans
Standard Pizza Pans
Deep Dish Pizza Pans
Cake Pans
Cookie Sheets

Fryer Baskets
Fryer Basket Shelves
Perforated Pizza Pan Liners
Perforated Serving Trivets
Dough Cutter

Dispenser Box Holders
*Rocker Knives
(Patented single piece construction for easy cutting/easy cleaning action)

When it comes to **Lowest** Energy Use
and **Lowest** Cost to Own ...

It's
an

OPEN & SHUT CASE



For the ultimate in energy efficiency,
unbeatable warranties, and quick deliveries...
Specify STYLELINE® DOORS



For the #1 Automatic Beer Cave Doors
on the market...
Specify STYLELINE® DOORS



STYLELINE® DOORS

by Commercial Refrigerator Door Company

The Perfect Door for Your Store!

DISPENSE-RITE®

Quality Cup, Lid, Straw, Condiment & Ice Cream Cone Dispensing Solutions



Projecting a clean, quality image is an integral part of any successful foodservice program. **DISPENSE-RITE** products keep your hot and cold drink serving areas organized by giving a uniform appearance to the storage of cups, lids, straws, napkins, condiments and ice cream cones.



CTC-C-4BT



STL-SL-2X2BT



STL-S-3BT



STL-STK-1BT
with NLO-STK-1BT



BFL-R-3BB



CTC-R-3SS



CTC-L-2X2SS



CTC-C-4RSS



TLO-3BT



WLO-1B



NLO-ADNH



NSLC-1BT



CTLD-22



NLS-1



WLS-1



TLO-3SS



WR-CT-4



WR-4 with
WR-STAND



WR-5



EZ-3EZC



SFL-1C



ARS-4C



CSG-5L



705-DS



BCDS-BFL

DISPENSE-RITE is proud to offer the industry's largest selection of dispensing products for cups, lids, straws, condiments and ice cream cones. All **DISPENSE-RITE** products are manufactured to the highest standards in design, materials and construction.

EAGLE Shelving Systems

Quad-Truss® Wire Shelving

Super strong patented Quad-Truss® design makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability. Numbered posts for easy assembly. Available in Eaglebrite zinc, chrome, Valumaster grey and Valugard green epoxy, Eaglegard green epoxy with Microgard antimicrobial protection, and stainless steel.



Stem Caster Carts

These sturdy mobile four shelf carts are available in EAGLEbrite zinc or chrome. Carts include 5" casters and donut bumpers.



Solid Shelving

Eagle solid shelving features a hemmed marine edge which provides unsurpassed strength and stability. Available in 18 gauge stainless steel, Valu-Master® pewter gray epoxy or galvanized steel. Shelves feature aluminum castings.



Security Units

Ideal for safely storing and transporting costly materials subject to pilferage. Heavy-gauge open-wire construction keeps contents visible for quick inventory checks. Stationary, mobile and units with dolly trucks available.



Floor-Trak™ Storage Systems

Non-corrosive track is constructed of anodized aluminum. Industrial-type bearings allow loaded units to glide effortlessly over the track. ADA-compliant. Easy to install. Single- and double-deep systems available. Easy to add on additional tracks and units.



Snap-n-Slide Wall Shelves



Patent-pending design allows you to locate the brackets on the wall studs and position the shelf independently on the brackets. Stainless steel construction with 1 1/2" upturn on rear and ends of shelf. No tools required to attach shelf to wall brackets. Brackets can be mounted to studs, no wall backing required.



Cantilevered Shelving Systems

Designed for Walk-In Coolers and Storage Areas

For use with both standard wire and solid shelving. 100% usable shelving surface, from section to section, wall to wall, and front to back. There are no posts to restrict stock placement. Floor is unobstructed. - Infinite height adjustability, no slots or keyholes to line up for leveling. Shimming is eliminated. All components are made of heavy gauge material and available in zinc, aluminum and stainless steel.





The Signature of Quality™



BAKERY and DELI CASES

This sleek bakery and hot/cold deli combination shows the strength of Series '90 cases in a continuous lineup.

MAXI DELI DISPLAY SYSTEM

The Maxi Deli series will provide you with maximum sales. Servicing is quick and easy with fold-down, rear wrapping boards, adjustable mezzanine shelf, and double-duty, bottom refrigerated storage.



SPECIALTY DISPLAY CASES

Plenty of on-the-go sales are within reach, with an easy-access Federal High Profile refrigerated specialty merchandiser. Attractive laminates create a "store within a store," stimulating impulse buying.

HYBRID MERCHANDISERS

Drive floor traffic and boost sales with Federal Industries' Hybrid Merchandiser display cases. These state-of-the-art merchandisers combine a self-service refrigerated bottom case with a choice of five different top display case styles to give you ultimate flexibility in servicing and merchandising.



COUNTER TOP DISPLAYS

For maximum product exposure, look to Federal's attention-grabbing, space-saving Counter Top Displays. Bring the product to the customer for increased impulse buying while at the same time reducing labor costs. Available in Cold, Hot, Non-Refrigerated, Service, and Self-Serve Models.

Genuine



We put space to work.™

Storage



Super Adjustable 2



Super Erecta®



METRO MAX



METRO MAX Q

Heated Cabinets



C200



C199



C175



C190



TC90S

Carts



Warehandling



Security








Kelvinator®

by National Refrigeration Company



**“Continuing a QUALITY TRADITION
for over 90 years”**

-  Broadest line of ice cream dipping cabinets
-  Most reliable flip top ice cream chests
-  The industry standard in horizontal freezers
-  The brightest illumination and best product viewing area in upright merchandising
-  A solid line up of hardening cabinets and backroom storage freezers

NATIONAL REFRIGERATION COMPANY

KELVINATOR • UNIVERSAL NOLIN • KELVINATOR SCIENTIFIC

MERCHANDISE • STORAGE • FIXTURES

SUPERMARKET SHELVING[®] SYSTEMS



Lozier's complete line of Shelving Systems and Accessories gives you total merchandising flexibility in your supermarket operation.

Wire Baskets, Shelves and Binning for Bulk Displays and Wine; Downsloant Shelves for H.B.C.; Mirror Backs and Glass Shelves for floral and gifts; 4-Way Displays for trial sizes and high impact promotions; Door Kits, Magazine Racks, Book Shelves, Showcases, and Counters for speciality departments; Produce Racks; Bakery Shelves; Video Displays; RX Systems; and a complete line of Shelves and Accessories for general merchandise.

LOZIER[®]

RUBBAIR DOOR

Now...
RubbAir Gives
You More
Reasons and
More Impact
Door Choices
To Suit Your Application
In Style.

IMPACT TRAFFIC DOORS

The highest quality doors and the most service-oriented attitude have made RubbAir a growing force in traffic doors for supermarkets, restaurants, food processing cold storage and loading dock applications. Up to ten door models are available in custom-fit and custom-equipped configurations to ensure the demands of traffic – from personnel to lift trucks – and the requirements for insulation, sound attenuation and wash-down resistance are all met with guaranteed reliability and style.

DURABLE – Full-height mount assemblies, rubber or aluminum sub-frames, rugged composite or molded construction, and tough flexible facings.

RELIABLE – Our lifetime warranty on operating hardware is unmatched.

ACCURATE – Doors are built to within 1/8" of actual opening for a perfect fit.

VERSATILE – Hardware and frame choices to suit your jamb and your environment.

EFFICIENT – Full-thickness doors separate and insulate work areas, hinge designs maximize door openings.

ATTRACTIVE – Careful designs ensure doors compliment your décor.

SELECTION – Ten distinct models offer solutions exceeding other door manufacturers' lines.



Pioneers in flexible
door technology...
plus innovative
composite and molded designs
to withstand heavy traffic and
cooler environments.

FOOD EQUIPMENT STORE FIXTURES



Spartan Showcase

A DIVISION OF *Leggett & Platt*
INCORPORATED

Bakery Cases • Deli Cases • Refrigerated Open Merchandisers • Pastry Merchandisers • Candy Cases • Bagel Merchandiser • Kiosks • Showcases
Trophy Cases • Jewelry Cases • Service & Checkout Counters • Humidors • Perimeter Fixtures • Wood Fixtures • Wall Cases • Specialty Fixtures

CATALOG AND CUSTOM

True

FOOD SERVICE EQUIPMENT, INC.

Offers a full line of equipment to satisfy all your refrigeration requirements...



TAC-48



TSID-48-2



TDBD-72-2



TCGR-50



TCGG-72

DELI CASE

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
SINGLE-DUTY DELI CASES									
TSID-36-2	2	11.8	1/3	8.0	370	36 1/2 x 29 1/4 x 50 1/4			a, b
TSID-48-2	2	16.0	1/2	7.6	425	48 1/2 x 29 1/4 x 50 1/4			a, b
TSID-72-3	3	24.0	1/2	9.4	595	72 1/2 x 29 1/4 x 50 1/4			a, b
TSID-96-3	3	32.0	1/2	9.8	775	96 1/2 x 29 1/4 x 50 1/4			b

note: Depth does not include 1/4" for rear door handle.

DOUBLE-DUTY DELI CASES

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
TDBD-48-2	2	30.5	1/2	9.2	455	48 1/2 x 35 1/2 x 55			b
TDBD-72-2	2	35.0	1/2	14.0	640	72 1/2 x 35 1/2 x 55			b
TDBD-96-3	3	46.0	3/4	16.0	850	96 1/2 x 35 1/2 x 55			b

note: Depth does not include 1/4" for threaded drain fitting.

CODE:

- a. Available in Low-Height (42") Model
- b. Available with front & rear slide open glass doors.

SINGLE-DUTY DELI CASES FEATURES / BENEFITS

- Oversized environmentally friendly (134A) gravity coil refrigeration holds ideal 38° to 40°F.
- Safety shielded fluorescent lamps are low UV emitting - red meats are enhanced in faithful color.
- Automatic defrost time clock.
- Extra large product viewing, energy efficient "Low-E" thermal glass.
- Self-contained system.
- Exterior - durable and permanent non-peel or chip white laminated vinyl.
- Interior - NSF approved white aluminum sides and top, 300 series stainless steel floor with coved corners.
- Durable stainless steel top.
- Remote units available.

DOUBLE-DUTY DELI CASES FEATURES / BENEFITS

- Oversized environmentally friendly (134A) gravity coil refrigeration holds ideal 38°F to 40°F.
- Stainless steel exterior (white laminated vinyl rear louvered grill).
- Interior - NSF approved aluminum sides and top, 300 series stainless steel floor with coved corners.
- Fluorescent lamps are low UV emitting - red meats are enhanced in faithful color.
- 115V receptacle for scales or slicers.
- Automatic defrost time clock.
- Refrigerated lower rear storage.
- Extra large product viewing, energy efficient "Low-E" thermal glass.
- Self-contained system.
- Remote units available.

CURVED GLASS DELI CASES

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H
TCGG-36	2	17.0	1/3	8.4	440	36 1/2 x 35 1/4 x 47 3/4		
TCGG-48	2	23.5	1/2	11.8	495	48 1/2 x 35 1/4 x 47 3/4		
TCGG-72	2	37.1	3/4	16.0	685	72 1/2 x 35 1/4 x 47 3/4		

note: Depth does not include 1/4" for rear door handle.

DELI CASES

FEATURES / BENEFITS

- Oversized, environmentally friendly (134A) gravity coil refrigeration holds ideal 38°F to 40°F.
- Durable, white laminated vinyl with stainless steel cabinet top and trim.
- Interior - NSF approved, white aluminum sides and top, 300 series stainless steel floor with coved corners.
- Automatic defrost time clock.

- Self-contained system.
- Top and shelf positioned interior lighting.
- Fluorescent lamps are low UV emitting - red meats are enhanced in faithful color.
- Insulated, double pane curved glass front provides extra large viewing area.
- Energy efficient "Low-E" thermal glass rear doors provide maximum insulation.
- Available in stainless steel interior and exterior models.
- Remote units available.

BAKERY CASES

Model	Doors	Cu. Ft.	HP	Amps	Crated Wt.	L	D	H	Code
CURVED GLASS REFRIGERATED BAKERY CASE									
TCGR-31	2	16.5	1/3	8.2	430	31 1/2 x 38 1/2 x 47 3/4			b
TCGR-36	2	19.0	1/2	8.8	495	36 1/2 x 38 1/2 x 47 3/4			b
TCGR-50	2	27.4	1/2	15.2	590	50 1/2 x 35 1/2 x 47 3/4			a, b, c
TCGR-59	2	32.5	1/2	15.8	655	59 1/2 x 35 1/2 x 47 3/4			b, c
TCGR-77	2	43.0	3/4	15.5	820	77 1/2 x 35 1/2 x 47 3/4			a, b

note: Depth does not include 1 1/4" for door handles on TCGR-31 & TCGR-36 models only.

CODE:

- a. Available Cold Deli Model
- b. Available In "Dry" Non-Refrigerated Model
- c. Available In Dual Zone Model

BAKERY CASES

FEATURES / BENEFITS

- Exterior - standard in white laminate, five additional color options available (consult factory). All formica ships separately from unit and is field installed.
- Interior - NSF approved, white aluminum sides and top, coved corners and high impact plastic floor.
- Lamps are safety shielded. Lighting tubes can be replaced without removing product.
- Energy efficient "Low-E" thermal glass slide rear doors.
- Positive seal self-closing rear doors.
- Heavy duty PVC coated wire shelves.
- Self-contained system.
- Remote units available.

REFRIGERATED TCGR MODEL

- Oversized, environmentally friendly (134A) forced air refrigeration holds ideal 38°F to 40°F.
- Fluorescent lamps are low UV emitting - products are enhanced in faithful color.
- Insulated, double pane curved glass front provides extra large viewing area. Tilts forward for easy cleaning. Exterior pane is tempered for safety.

NON-REFRIGERATED "Dry" TCGD MODEL

- Single pane curved glass front. Tilts forward for easy cleaning. Tempered for safety.
- Special "brown bulb" lighting enhances baked bread products with an attractive golden brown presentation.

VERTICAL, AIR CURTAIN MERCHANDISERS

Model	Cu. Ft.	# of shelves	HP	Amps	Crated Wt.	L	D	H
AIR CURTAIN REFRIGERATOR								
TAC-30	25.5	4	1/2	12.8	355	30 x 30 1/2 x 80 1/2		
TAC-36	31.3	4	3/4	7.5	420	36 x 30 1/2 x 80 1/2		
TAC-48	34.0	4	1	12.0	490	48 x 30 1/2 x 80 1/2		

AIR CURTAIN GLASS SIDED REFRIGERATOR								
TAC-48GS	34.0	4	1	12.0	475	48 x 30 1/2 x 80 1/2		

note: Requires 208-230/60 Hz, single phase, NEMA 6-T6R (excludes TAC-30).

AIR CURTAIN

FEATURES / BENEFITS

- Oversized environmentally friendly (R404A) refrigeration holds 33°F to 38°F, the ideal temperature for fresh salads, sandwiches, desserts and beverages.
- Exterior - non-peel or chip white laminated vinyl, durable and permanent (stainless steel and black vinyl available).
- Interior - attractive, NSF approved, white aluminum with 300 series stainless steel floor (black aluminum interior available).

- Designed for convenient access, fast service, and attractive display.
- Adjustable, heavy duty, PVC coated wire shelves - 10 mil thick, pure grade vinyl coating.
- Exclusive reversing condenser fan motor.
- Safety shielded fluorescent interior lighting
- Leg levelers standard, available with 2 1/2" diameter casters.
- Illuminated sign panel.
- Self-contained system.
- Remote units available.

Durable, Convenient, Beautiful

REFRIGERATOR MANUFACTURER
Turbo air



Glass Door Merchandisers

SLIDE GLASS DOOR REFRIGERATOR

Model	Slide Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TGM-35R	2	35	8	1/2	10.9	410	41.4 x 29.9 x 78.5
TGM-48R	2	48	8	1/2	10.9	463	55.9 x 29.9 x 78.5
TGM-69R	3	69	12	3/4	12.0	654	78.0 x 30.1 x 79.2

SWING GLASS DOOR REFRIGERATOR

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TGM-5R	1	5	3	1/10	2.2	75	18.9 x 23.6 x 33.7
TGM-11RV	1	11	4	1/4	5.4	137	23.6 x 24.8 x 63.7
TGM-14RV	1	14	4	1/4	6.3	168	23.6 x 26.1 x 73.9
TGM-22RV	1	22	4	1/4	7.6	225	28.7 x 30.2 x 79.7

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TGM-50RS	2	50	8	1/2	10.9	463	55.9 x 31.9 x 78.4
TGM-72RS	3	72	12	3/4	12.0	654	78.0 x 32.0 x 79

GLASS DOOR FREEZER

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TGF-23F	1	23	4	3/4	8.2	375.9	27.0 x 31.0 x 83.8
TGF-49F	2	49	8	1.5	11.0	700	54.4 x 31.0 x 83.8

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

* 12 Month Labor and Part Warranty

* 5 years Compressor Warranty



Self-contained, Double pane glass door, Fluorescent light, Adjustable wire shelves, Lighted panel, Easy open and self closing sliding doors, 90 Degree hinge stop for swing doors, Casters optional

* 12 Month Labor and Part Warranty
* 5 years Compressor Warranty

TGF-49F



Self-contained, Triple pane hinged glass door w/heater, Fluorescent light, Adjustable wire shelves, White interior & exterior, Casters standard, Bottom mount compressor

(Temperature holds 5°F -- -15°F)

Open Display Merchandisers

OPEN DISPLAY MERCHANDISER

Model	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TOM-40(B)	14.7	4	1	16	507	38.4 x 26.8 x 78
TOM-50(B)	19.6	4	1	16	573	50.4 x 26.8 x 78

* CEC, California Energy Commission Certified

* MEA, City of New York Building Department Approved

* Color - Black or White



TOM-40(B)

Open front self-contained, Front air intake & rear air discharge, All 300 stainless steel shelves, back wall & bottom, Night curtain standard, Temperature range 38°F to 40°F 115V/60Hz/16Amps 1 HP, NEMA 5-15P

* 12 Month Labor and Part Warranty
* 5 years Compressor Warranty

Bakery Cases / Deli Cases

BAKERY CASES

Model	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TB-4	14.5	2	-	3.0	690	47.6 x 37.4 x 47.3
TB-4R	14.5	2	1/2	11.5	750	47.6 x 37.4 x 47.3
TB-5	18.7	2	-	4.0	790	59.5 x 37.4 x 47.3
TB-5R	18.7	2	1/2	11.5	850	59.5 x 37.4 x 47.3

DELI CASES

Model	CU./FT.	#of Shelves	HP	AMPS	Weight	L D H
TD-4R	11.7	2	1/2	12	605	47.4 x 32 x 49.4
TD-5R	12.7	2	1/2	12	658	59.3 x 32 x 49.4



TB-5R



TD-4R

Self-contained, Pneumatic cylinder -assisted curve tempered front glass w/sloped rear doors, Adjustable wire shelves w/lights, Stainless steel floor & air flow grille

* 12 Month Labor and Part Warranty
* 5 years Compressor Warranty

* Power cord is not included
Hard wiring is required.

Asset Protection and Patron Queuing Products

Access Gates

From small delivery to ADA compliant, Alvarado has you protected!



NEW! VSG ADA compliant access gate.

Turnstiles

Control patron flow with one of Alvarados manual, or tandem turnstiles. Patron counting options also available.



Shown: MT Turnstile with optional yoke.

Case Protection

From permanent or removable bollards, corner guards, and bumper systems, protecting your valuable fixtures has never been easier.

CB



NEW! Plastic accent caps for Defender SS. Available in Black, Red, Grey, Hunter Green, and Beige



C-Post

DSB-32"

DSB-48"

Watchman 2000 Collision Avoidance System

Helps protect expensive warehouse fixtures, such as overhead doors and conveyors from forklift collisions.



Queuing

Control patron flow with Alvarados Stanchions. Flexible and stylish to blend with any facility decor.



NEW! Eclipse stanchion by Alvarado

ALVARADO
Manufacturing Company, Inc.

Protecting assets and controlling the flow of people.



Baker Distributing Company is a national distributor of refrigeration, air conditioning, heating and food service equipment, parts and supplies. For over 50 years, Baker has offered our customers a wide range of product lines, competitive pricing, superior customer service and valuable, timesaving services that position us as an industry leader.

The core of Baker Distributing Company is our Service Centers. With over 240 locations throughout the United States, each Service Center is staffed by the most knowledgeable and customer service oriented people in the industry. With a complete inventory of HVAC/R products, each location stocks 8,000 line items from approximately 200 suppliers. In addition to in-stock items, Baker has access to over 45,000 sku's. Orders can be called in, faxed, ordered on-line or placed at any service counter. Local deliveries are made by a fleet of over 150 delivery vehicles. UPS and common carriers are also utilized for out of town deliveries.

Baker's distribution centers replenish each location on a scheduled weekly basis. Products and services are available 24/7 through a new improved 1-800-217-4698 answering service and emergency orders from the CDC are available and received within 24 hours in most areas.

Baker Distributing provides you with the HVAC/R and food service products and information that you need to make your job and you more efficient.



COMMERCIAL REFRIGERATION DIVISION

- The CRD serves the supermarket industry and commercial refrigeration contractors with an experienced service oriented sales force.
- Key products for this division are Ice Kold Refrigerated Storage Systems, Heatcraft refrigeration systems, Certified Copeland compressors and condensing units, DuPont Suva refrigerants, Mueller copper tube and fittings, Sporlan valves driers and components, Howe ice machines and Styleline doors.

FOOD SERVICE DIVISION



- Ice Design is the Food Service Division within Baker. Highly trained sales specialists serve this division with products specifically for this market.
- Through their showroom displays of merchandise, customers can visit one of the many Ice Design Centers and get a first hand look at the products available.
- Specialty products such as Manitowoc ice machines, Servend, Beverage/Air dispensers, True Reach-Ins and Multiplex are just a few of the many items available.



Superior Service...Solid Solutions

Your One Stop, Dependable Door Shop

No compromise selection

Chase gives you a choice in retail service doors.

Choose from impact traffic doors, solid core doors, light duty service doors, flexible doors, strip doors, cold storage doors, fabric roll-up doors and even our unique **GraphicDoors™**.

**Built to take a hit . . .
and look good doing it!**

Need a really tough door that stands up to heavy traffic, but won't give up its good looks?

Durulite Impact Traffic Door with 1-7/8" thick monolithic construction, foam insulation, cross-linked polyethylene outer skin and teardrop bumpers is the answer! Durulite... a beautiful combination of aesthetic appeal and rugged durability.

 **Chase Doors**



Curtron Products
a division of TMI Incorporated



PROTECTO RACK COVERS

Standard Size 23"W x 28"D x 62"H (End Load)

Keeps food fresh and clean. Aids in proofing and retarding. Reduces drying and crusting of dough.

Breathable Mesh Covers allow products to cool quicker and without condensation while protecting against flying insects. **Insul-Covers** keep product warm or cold; create an inexpensive "closed cabinet".

Protecto - Heavy Duty	No. SUPRO-20-TW
Protecto - 10 Colors	No. SUPRO-14-(Color)
Econo - Clear Only	No. SUPRO-14-EC
Mesh - 7 Colors	No. SUPRO-BM (Color)
Insul-Covers - Blue & Green	No. SUPRO-IC (Color)

Custom sizes and configurations are available.

AIR DOORS

For Insect and Energy Control

Create an invisible, energy control barrier that stops flying insects and airborne pollutants. Models available in heated and unheated, single speed or 3 speed with various activation and mounting options. Specify doorway size and voltage.

No. IBD-TQ: 36", 42", 48", 60" & 72"
(1 speed - Insect Control)

No. CFD-HH: 36", 42", 48", 60" & 72"
(3 speed)

No. CFD-TQ: 36", 42", 48", 60" & 72"
(1 speed)



POLAR-PRO SWINGING DOORS

USDA & FDA Approved

For Walk-In Coolers/ Freezers and Personnel Doors

A great alternative to strip doors in high traffic areas. Stainless steel hardware, self closing, even-plane hinge design with life-time rust proof guarantee for doors up to 60" wide and 108" high. Available in clear panels or choose from 5 colors with vision strips. Standard model is .080" thick clear Polar grade PVC with "no-curl" reinforcement strip.

No. PP-C-080-3078	No. PP-C-080-3678
No. PP-C-080-3478	No. PP-C-080-4284



STRIP DOORS - USDA & FDA Approved

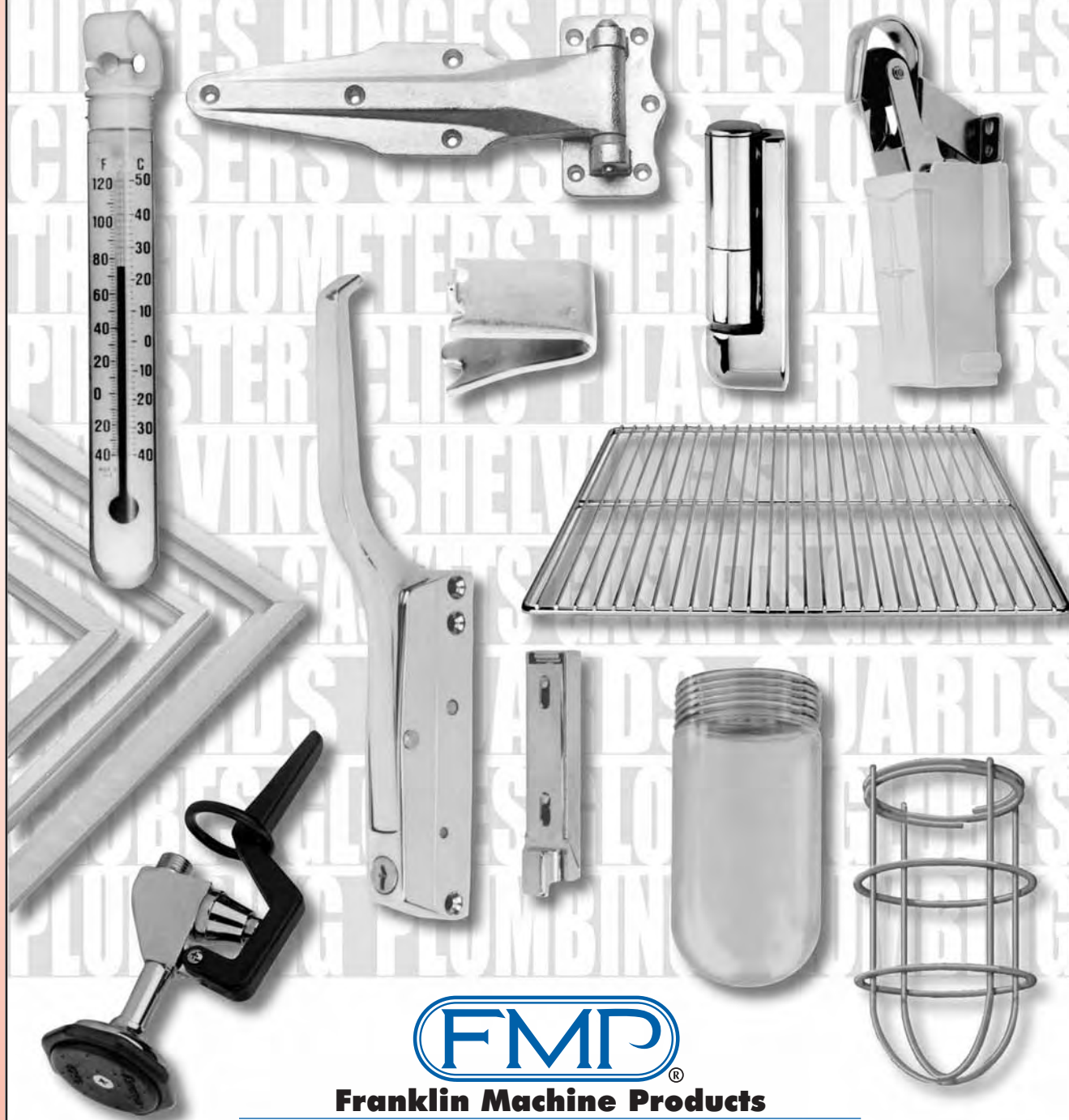
For Walk-In Coolers/Freezers and Personnel Doors

The **Deluxe "M" Series** has loop style PVC strips and aluminum universal mounting hardware. Easy to install, easy to clean and virtually maintenance free. PVC strips are available in 4", 6" & 8" wide and in Polar or Standard grade. Replacement strips are available in 3 & 6 packs.

No. M108-PR-4080
No. M108-PR-4786
No. M106-PR-4080
No. M106-PR-4786

If It's Broken... **FIX IT!**

Do-it-yourself repairs can save you time and money!



Franklin Machine Products

Parts and Accessories for the Foodservice Industry

“Sure, we can do that.”



Standard



Custom-Built

Whether it's a standard product or one that's custom-built for your unique needs, with Climate Control you'll only hear one response: "Sure, we can do that." In partnership with your local contractor, our experienced engineers will design your product to fit your exact needs. Contact your local contractor to get started.



All the parts to get the job done.

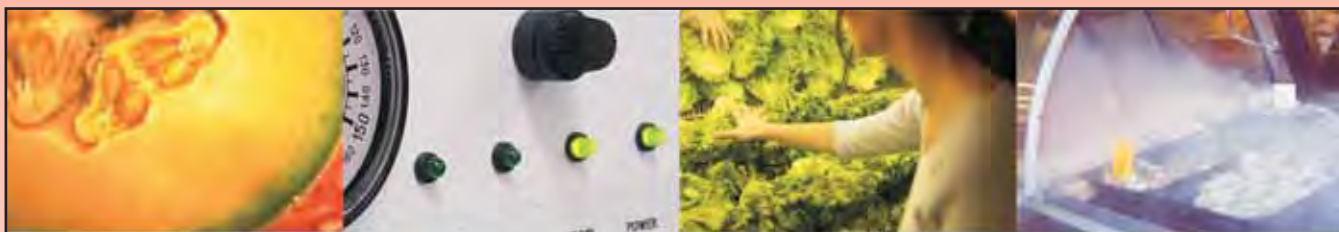
InterLink is your link to the replacement parts, accessories and electronic controls that you need - when you need them.



CLIMATE
CONTROL

COLD YOU CAN COUNT ON

For more information on Climate Control products contact your local contractor.



Energy Efficient Technologies to Reduce Shrink & Extend Shelf Life Of Perishable Products!

- Airborne Contamination Control
- Produce Misting
- Water-saving Reverse Osmosis
- Service Case Humidity
- Walk-in Cooler Humidity
- Automatic Outdoor Watering

KES has been the industry leader in perishable preservation for over 20 Years.



UNDER-COUNTER INTELLIGENCE. Who's Watching Your Cash?

EASY-TO-USE CASH DISPENSING AND RECEIPT DROP OPERATIONS

Let's face it, you can't keep an eye on every transaction, but you can rest assured that you are deterring theft, minimizing shrinkage and streamlining productivity in your store.

The industry-leading TACC IIa has a simple, user-friendly design and offers easy-to-use cash dispensing and receipt drop operations, high reliability and quality, and is proven to reduce the risk of internal theft and robbery. TACC IIa minimizes everyday accounting burdens - allowing your managers and employees to spend more time with customers and less time managing money. **TACC IIa**



Deter theft, minimize shrinkage and streamline productivity in your store.

The TACC Cii combines the TACC IIa platform with expanded audit trail and reporting features designed to help retailers reduce cash losses from theft. The TACC Cii provides a detailed accounting of all transactions by employee, shift and day, as well as an audit trail complete with a detailed report of cash amounts vended, dropped and remaining in the system. **TACC Cii**

Advanced automated cash control solution reduces the cost of handling and managing cash, as well as losses from internal theft and robbery. The bill validator automatically counts your cash receipts for you - which provides improved cash control and increased productivity. The fully automated TACC IV, featuring bill validator, audit trail, and reporting capabilities, is not only a safe business decision, but a smart business decision. **TACC IV**

MARS AIR DOOR – WHISPURR AIR® MODEL



Air Curtain featuring a low profile and low sound level design. Ideally used over customer entrances and pass-thru windows for building temperature control. Also used over walk-in cooler doors, instead of plastic strip curtains, for enhanced refrigeration control. Easy to install and maintain.

Standard design features 115/1/60 power, other power configurations available. Free freight on all units shipped to destinations within the continental United States.

WA36	For customer entrance doors up to 7'H	36"W	1 ea.
WA42	For customer entrance doors up to 7'H	42"W	1 ea.
WA48	For customer entrance doors up to 7'H	48"W	1 ea.
WA60	For customer entrance doors up to 7'H	60"W	1 ea.
WA72	For customer entrance doors up to 7'H	72"W	1 ea.

MARS AIR DOOR – W25 SERVICE WINDOW MODEL



Air Curtain designed exclusively for fast food drive-thru window and concession stand window applications. Eliminates car exhaust and flying insects from entering restaurant. Easy to install and maintain. Standard design

features 115/1/60 power, other power configurations available. Units can be configured with optional electric heat for added customer and employee comfort. Free freight on all units shipped to destinations within the continental United States.

W25	For windows up to 5'High	25"W	1 ea.
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MARS AIR DOOR – CH MODEL

Air Curtain designed for the Foodservice Industry. Applications include customer entrances and kitchen receiving doors for flying insect control. Typical installations include: restaurants, supermarkets, schools, hospitals, etc. Easy to install and maintain. Standard design features

115/1/60 power, other power configurations available. Units can be configured with optional electric heat for added customer and employee comfort. Free freight on all units shipped to destinations within the continental United States.



36CH	One motor for doors up to 8' H	36"W	1 ea.
42CH	One motor for doors up to 8' H	42"W	1 ea.
48CH	One motor for doors up to 8' H	48"W	1 ea.
60CH-2	Two motors for doors up to 8' H	60"W	1 ea.
72CH-2	Two motors for doors up to 8' H	72"W	1 ea.



MARS COMBINATION TYPE ACTIVATION SWITCH

This micro switch provides automatic on/off control of your Mars Air Curtain. When the door is opened, the micro switch activates, turning on your air curtain and when the door shuts, it automatically turns it off, thus reducing your energy and operational expenses.

CMS	Universal switch used for all types of doors and windows
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MARS AIR SYSTEMS

Mars Air Systems is the manufacturer of the Mars Air Door line of Air Doors, the Dynaforce line of Air Curtains and the ARES line of Packaged Make-up Air Systems. Air Doors and Air Curtains help you maintain clean and comfortable work environments. They protect your workplace from dust, pollen, flying insects, wind and extreme temperature conditions. They provide effective building temperature control by reducing the loss of heated or air-conditioned air through any door or window and help control expensive energy costs.

Typical installations include customer entrance doors, walk-in coolers/freezers, kitchen receiving doors, warehouses, loading docks and pass-through windows. Many models are NSF listed. Our ARES' line of packaged make-up air systems, effectively provide comfort heating and cooling for your entire building or spot relief temperature and humidity control in difficult work areas. Our "Modular Component Design" approach consists of virtually any combination of ARES' blower, heating and/or cooling units. This allows you the ability to customize a system without paying for customized prices. Whether you require Air Doors, Air Curtains or Make-up Air Systems, Mars offers the best and largest variety of models and configurations, available in a wide selection of sizes and capabilities to meet your specific application needs. If you don't see what you are looking for here, please ask your dealer for more information.



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RUBBAIR DOOR



Quantum™ – MOLDED PANELS WITH STAINLESS HARDWARE

Rugged, monolithic molded construction resists liquid penetration and stands up to heavy traffic impact. Advanced corrosion-resistant hinge offers maximum durability. These doors offer aesthetic appeal and versatility in cooler and other traffic door applications throughout the food production/service industry.



Poly-Kor™ – VERSATILE, SEMI-FLEXIBLE HEAVY TRAFFIC DOOR

Rubber "honeycomb" sub-frame within a flexible urethane core ensures light weight and impact resistance in a full-thickness, attractive traffic door. ABS clad panels with Santoprene® rubber gasketing provide a great appearance and an effective seal against temperature loss.



Standard™ – THE FIRST FULL-THICKNESS FLEXIBLE DOOR

Flexible rubber I-beams bonded to pliant facings made this the industry's first flexible traffic door...and still the best of its kind. Steel spine and aluminum mount assembly ensure strength at the door's perimeters. Light enough for foot traffic, rugged enough for motorized traffic.



Ultra-Lite® – 'WELDED' ABS COMPOSITE TECHNOLOGY

Foam-filled composite construction - featuring ABS panels sonic welded to extruded frames - yields a lightweight door with better strength and wash-down compatibility than comparable wood core doors. Full perimeter gasketing ensures sound and temperature insulation.



TL-250™ – LIGHT, DURABLE, REINFORCED ABS DOORS

Simple, attractive design stands up to moisture, chemicals and food stains. Quarter inch solid ABS panels with 3/4" reinforcement and an aluminum channel at the jamb edge accommodates light to moderate traffic in openings requiring no seals or gaskets.



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Compact, Turndown Housekeeping Cart

- Smaller footprint
- Higher capacity
- Increased productivity
- Mop and broom grips
- and more!



WaveBrake® Mopping System

- Reduces splashing, which means a safer environment, cleaner floors, and improved productivity
- Molded-in wave brakes, inhibits wave formation and eliminates 40% of splashing under typical usage
- Premium tubular steel and Structural Web molded plastic

Ingredient Bin

- Increases productivity and improves food safety
- Decreases supply costs
- Patent Pending Scoop hook allows scoop to be easily accessible in every ingredient bin
- Scoop handle is held out of ingredient, reducing risk of cross-contamination
- Easily identify contents with the clear window



Housekeeping Cart

- Commercial grade molded construction
- Easy clean surfaces
- Fully-rounded, user friendly handles for maneuvering
- Standard equipment includes vinyl bag, bumpers, vacuum holder and under deck shelf.
- 8" diameter non-marking wheels, exceptional storage space and adjustable middle shelf.

Max System™ Prep Cart with Cutting Board

- Designed to work with food pans, food boxes and sheet pans
- Increases efficiency by maximizing space, transport and storage
- Impact-resistant web plastic components stand up to the most demanding kitchens
- Soft, round corners, easy on walls and doors



Bouncer® Pitcher

- Designed for safety and lower replacement costs
- Resists chipping and breaking
- Drip-proof spout
- Lighter weight for employee safety and less costly than glass

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RollSeal Model RS500 & RS600 Doors, designed and engineered specifically for refrigeration and environmental control in retail, commercial and industrial applications.



Battery Backup



Condensation Management System

Coolers / Freezers

Environmental Control

Banana Rooms

Clean Rooms

Pharmaceutical

Docks / Warehouses

Car & Truck Washes



Solving problems on Freezers

- Cooler door sizes up to 20' wide and 20' high
- Freezer door sizes up to 8' wide and 10' high
- Opening speeds up to 22" per second (RS500) & 50" per second (RS600)
- Microprocessor controller, electronic encoder
- Programmable auto closure, 5 seconds to 4 minutes
- Standard safety beam and leading edge sensor
- Manual override, manual egress, and battery backup



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B-0107-C Low Flow Spray Valve



- 1.24 gpm — EPAAct 2005 compliant
- Only spray valve endorsed by the GRA

B-1210 Pedestal Push Back Single Glass Filler



- Deck mount pedestal glass filler
- Volume regulator, instantaneous shut-off



NEW! B-0108 and B-0108-C JeT Spray Spray Valves



- Both models are EPAAct 2005 compliant
- B-0108 — 1.48 gpm
- B-0108-C — 1.2 gpm
- Ergonomic design

EasyInstall

B-0133-B Pre-Rinse Unit



- 8" center wall mount faucet
- Uses B-0107 spray valve — EPAAct 2005 compliant



B-0300 Double Pantry Faucet

- Single hole base faucet with 4" spreader unit
- Deck mount faucet
- Rigid gooseneck

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Turbo air

Durable, Convenient, Beautiful

ADR Air Defrost Models with PSC Motors.


ADR Model	Capacity BTUH 10°F TD/6° TD 25°F SST/4° SST	Section	External Equalizer	Fan Data		PSC Motor Data 115V 1Ph 60Hz		
				CFM	No.	Total		
						HP	Amps	Watts
ADR042A	4200	5/8 ID	1/4 OD	730	1	1/15	0.75	80
ADR068A	6825	7/8 ID	1/4 OD	650	1	1/15	0.75	80
ADR073A	7350	7/8 ID	1/4 OD	1460	2	1/15	1.50	160
ADR109A	10920	7/8 ID	1/4 OD	1400	2	1/15	1.50	160
ADR136A	13650	7/8 ID	1/4 OD	1300	2	1/15	1.50	160
ADR163A	16380	7/8 ID	1/4 OD	2100	3	1/15	2.25	240
ADR218A	21840	1-1/8 ID	1/4 OD	2800	4	1/15	3.00	320
ADR273A	27300	1-1/8 ID	1/4 OD	3250	5	1/15	3.75	400


LED Electric Defrost Models with PSC Motors.

LED Model	Capacity BTUH 10°F TD/6° TD -20°F SST/29° SST	Suction	External Equalizer	Fan Data		PSC Motor Data 208-230V 1Ph 60Hz			Defrost Heater (Total Amps) 230/ 1/60
				CFM	No.	Total			
						HP	Amps	Watts	
LED042B	4200	5/8 ID	1/4 OD	700	1	1/15	0.35	80	3.9
LED068B	6825	5/8 ID	1/4 OD	1400	2	1/15	0.70	160	7.8
LED094B	9450	7/8 ID	1/4 OD	1300	2	1/15	0.70	160	7.8
LED126B	12600	7/8 ID	1/4 OD	2100	3	1/15	1.05	240	11.7
LED147B	14700	7/8 ID	1/4 OD	1950	3	1/15	1.05	240	11.7
LED189B	18900	1-1/8 ID	1/4 OD	2600	4	1/15	1.40	320	15.7
LED210B	21000	1-1/8 ID	1/4 OD	3250	5	1/15	1.75	400	19.6
LED252B	25200	1-1/8 ID	1/4 OD	3900	6	1/15	2.10	480	23.5




Unit Specifications

Model Number	 Compressor	Connections (ID)		Receiver 90% Full Lbs	Fan(s)	Dimensions		
		Liquid	Suction			D in.	W in.	H in.
TH008DR222	RS64C2	3/8"	1/2"	6	1	28.27	24.49	17.87
TH010DR222	RS70C1	3/8"	5/8"	6	1	28.27	24.49	17.87
TH015DR222	CR18KQ	3/8"	5/8"	10	2	28.27	38.5	17.87
TH015DR223	"	"	"	"	"	"	"	"
TH020DR222	CR24KQ	3/8"	7/8"	10	2	28.27	38.5	17.87
TH020DR223	"	"	"	"	"	"	"	"
TH030DR222	CR37KQ	1/2"	7/8"	20	1	30.28	38.5	27.28
TH030DR223	"	"	"	"	"	"	"	"
TH040DR222	CR53KQ	1/2"	1-1/8"	20	1	30.28	38.5	27.28
TH040DR223	"	"	"	"	"	"	"	"
TH050DR222	CRN-0500	1/2"	1-1/8"	20	1	30.28	38.5	27.28
TH050DR223	"	"	"	"	"	"	"	"

Model Number	 Compressor	Connections (ID)		Receiver 90% Full Lbs	Fan(s)	Dimensions		
		Liquid	Suction			D in.	W in.	H in.
TH015LR404A2	CS10K6E	3/8"	5/8"	9	2	28.27	38.5	17.87
TH015LR404A3	"	"	"	"	"	"	"	"
TH020LR404A2	CS12K6E	3/8"	7/8"	9	2	28.27	38.5	17.87
TH020LR404A3	"	"	"	"	"	"	"	"
TH025LR404A2	CS14K6E	3/8"	7/8"	9	2	28.27	38.5	17.87
TH025LR404A3	"	"	"	"	"	"	"	"
TH032LR404A2	CS20K6E	1/2"	7/8"	18	1	30.28	38.5	27.28
TH032LR404A3	"	"	"	"	"	"	"	"
TH040LR404A2	CS27K8E	1/2"	1-1/8"	18	1	30.28	38.5	27.28
TH040LR404A3	"	"	"	"	"	"	"	"
TH050LR404A2	CS33K6E	1/2"	1-1/8"	18	1	30.28	38.5	27.28
TH050LR404A3	"	"	"	"	"	"	"	"

Unit Specifications and X-Low Temp. Models - Scroll Compressors

X-Low Temp. Model	 Compressor	Connections (ID)		Receiver 90% Full Lbs	Fan(s)	Dimensions		
		Liquid	Suction			D in.	W in.	H in.
TS035XR404A2	ZF11K4E	1/2	7/8	13	2	28.27	38.5	22.87
TS035XR404A3	ZF11K4E	1/2	7/8	13	2	28.27	38.5	22.87
TS045XR404A2	ZF13K4E	1/2	1-1/8	18	1	30.28	38.5	27.28
TS045XR404A3	ZF13K4E	1/2	1-1/8	18	1	30.28	38.5	27.28
TS060XR404A3	ZF18K4E	1/2	1-1/8	18	1	30.28	38.5	27.28



Compressor



Protect-4 EVER

Condensing unit enclosure

Model	Width(W)	Length(L)	Height(H)	HP	Weight(lbs)
CPTC-100	24	18	18	1/2HP-1HP	30.22
CPTC-150	26	22	22	1-1/2HP	36.67
CPTC-230	28	37	26	2HP-3HP	54.31
CPTC-450	32	44	31	4HP-5HP	71.51

FEATURES

1. Easy to transport.
2. Simple installation.
3. Vented side panels allow for improved air circulation, improving efficiency of your condensing unit as well.
4. Durable 12 gauge galvanized base plates and 18 gauge galvanized panels ensure long-life.
5. ETL approved.



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- AND DESIGN

PRODUCT SOURCE CATALOG

Buying Guide - A Complete Alphabetical Index and Manufacturer Listings are in the front.

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